

MAR 28 1925

Do You Figure Product On Paper Profit Basis? See
9.00-1 page 21
N.B.

Vol. 72

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THE

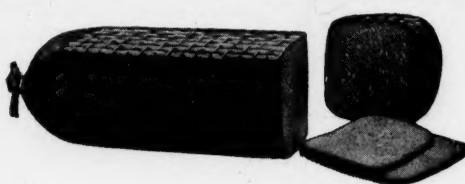
NATIONAL PROVISIONER

CHICAGO AND NEW YORK

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MARCH 21, 1925

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This is how the product looks when it is taken from a Perfection Sausage Mold.

Use Perfection Sausage Molds

They mold Minced Ham and other Sausage into a square uniform shape that is easily and uniformly sliced.

Specify Perfection Sausage Molds when buying. If your supply house cannot furnish them write to

Sausage Mold Corporation, Inc.

918 East Main St.

Louisville, Ky.

Established 1857

Rohe & Brother

Pork and Beef Packers and Lard Refiners

Export Office
344 Produce Exchange

Main Office
NEW YORK 527 West 36th Street

Curers of the Celebrated
"REGAL" Ham, Breakfast
Bacon and Shoulder.

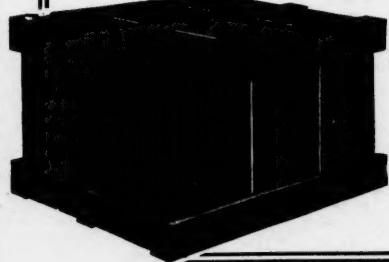
Manufacturers of the
Famous Brand "PURITY" Lard.

Goods for Export and Home
Trade in any Desired Package.

PACKING HOUSES:
534 to 540 W. 37th St. 539 to 543 W. 39th St.
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THE MODERN BOXES

Nabco, Veneer, Wire-bound Boxes for Strength—Security



Save in Freight Save in Handling
Save in Nails Save in First Costs

Send us your specifications now and
we will prove to you how to save from
25 to 40% in traffic charges.

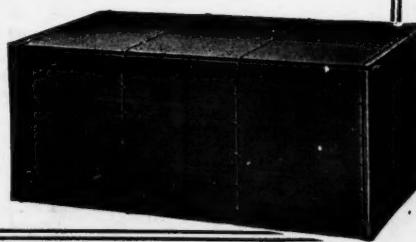
NATIONAL BOX CO.

General Offices: Chicago, Ill.

38th and Racine Ave.

Plants:
Chicago, Illinois
Natchez, Mississippi

Eastern Offices:
712 Liberty Bldg.
Philadelphia, Pa.



"NIAGARA BRAND"

Genuine Double Refined Saltpetre (Nitrate of Potash)
and

Double Refined Nitrate of Soda

BOTH COMPLYING WITH ALL THE REQUIREMENTS OF THE B. A. I.

MANUFACTURED BY
Established 1840

BATTELLE & RENWICK 80 MAIDEN LANE
NEW YORK

Fresh Thuringer Summer Sausage Is a Good Seller

Directions
on pages 28-29

Comparatively Speaking

CRESCE~~N~~T Sausage Making Machinery is as simple and as easy to operate as your own favorite automobile.

It is as strong and enduring as a high powered locomotive.

It is as efficient as the mechanism of a perfect watch.

It is as practical as a steam shovel.

It is as full of economical features as a Ford.

And it is as reliable as our reputation--gained by conscientious cooperative service cheerfully rendered for nearly three quarters of a century.

Write today for information regarding your own needs and requirements.

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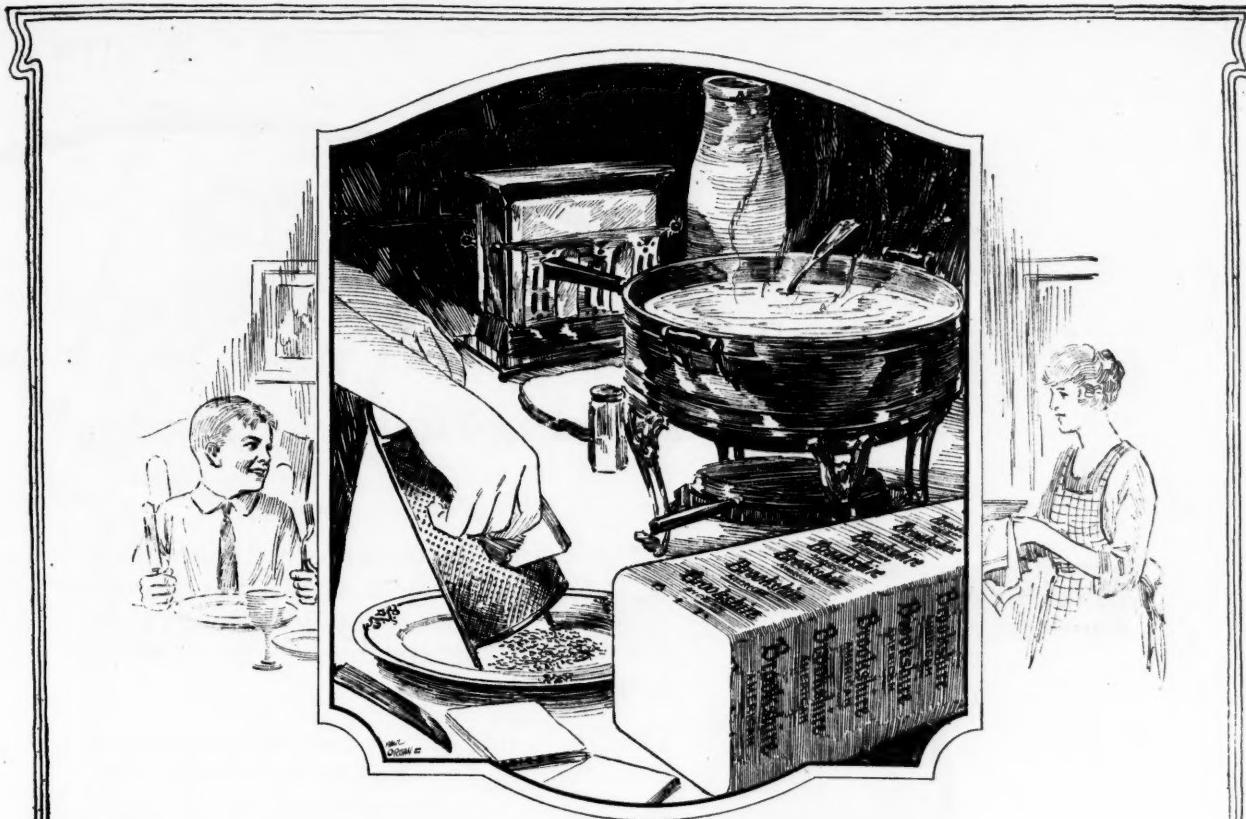
THE BRECHT COMPANY

Established 1853

Cass Avenue

St. Louis, Missouri

"We keep faith with those we serve"



**Are You a Good Judge of
Cheese? Make This Test of**

Brookshire Loaf

WHEN your initial shipment of Brookshire reaches you, take home part of a loaf for use on your own table. Ask your wife to test it for cooking. Note its splendid keeping qualities. Listen to the comments of your family as to its flavor.

That, after all, is the most convincing test you can make of Brookshire Loaf, because if your family likes it you can be sure that your customers will. If you'll make that test we'll gladly trust our expectation of repeat orders to your own good judgment.

Brookshire Loaf is made by an entirely new and improved method, in five tempting varieties—American, Pimento, Swiss, Brie-Denzer and Brick. Order a trial shipment now and *make the home test*.

**The Brookshire Cheese Co.
Plymouth ~ ~ ~ Wisconsin**

• 6 Harrison St., New York City

Distributed by

A. H. Barber & Co., Chicago
A. D. DeLand Co., Sheboygan

J. H. Wheeler Co., Plymouth
Winnebago Cheese Co., Fond du Lac



Packing-House Efficiency

THE packer, confronted with increasing competition from year to year through increased costs and more rigid sanitary laws, has found a dependable ally in Westinghouse motors.

Directly connected to the various tools of manufacture, these motors increase production and reduce costs through the saving of power and the reduction of transmission losses.

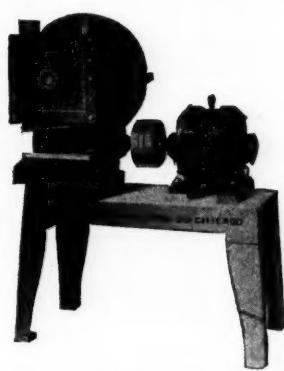
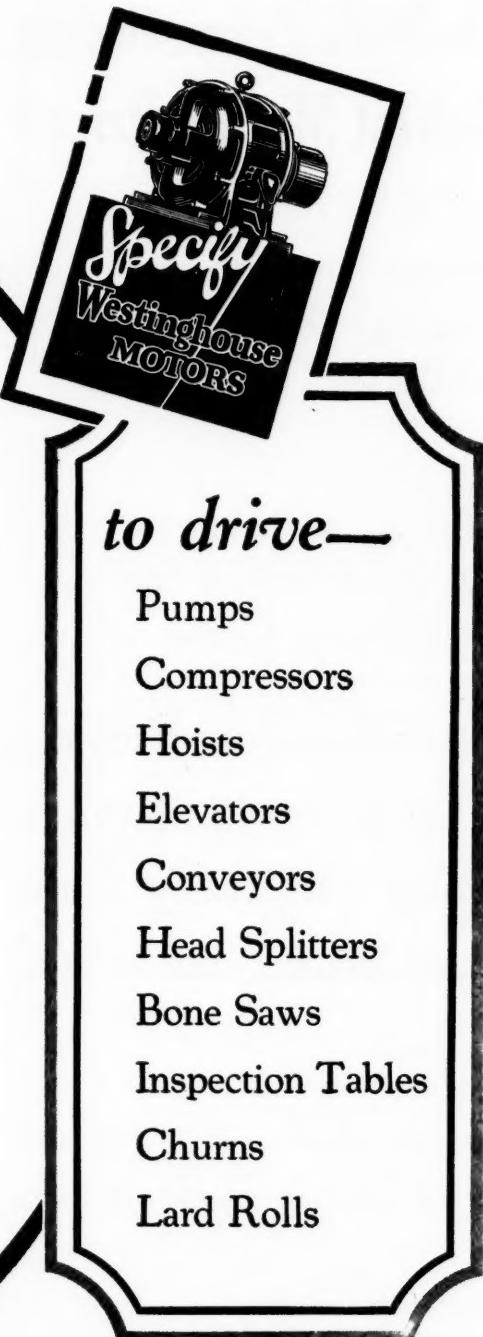
Westinghouse motors occupy little space, are clean in operation, and for packing-house service, are specially insulated to resist the damaging effects of acids, fumes, dust, flying grit or moisture from frequent washings.

Westinghouse builds a complete line of motor and control equipment, especially suitable for use in the packing industry.

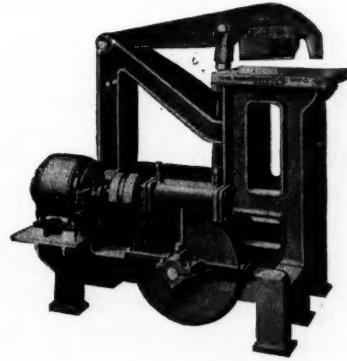
Westinghouse Electric & Manufacturing Company
East Pittsburgh Pennsylvania
Sales Offices in All Principal Cities of
the United States and Foreign Countries



Westinghouse



Motor driven hoof-puller



Motor driven hog and sheep head splitter

Westinghouse

Why Should Any Packer Gamble With Prime Steam Lard When It Commands the Highest Market Price?

By using two Berrigan Presses we can prove to any packer who is killing 3,000 hogs per day that he can save between \$25,000 and \$35,000 per year.

By duplicating the installation of a well known Packing House we can make the press rooms the cleanest and neatest part of the Packing House.

We have in successful operation two Berrigan Presses, in one of the most conservative (independent) packing houses in this country, turning out daily from 3,000 hogs, hundreds of pounds of prime steam lard that formerly went into white grease.

There is no need for packing houses to make any radical change in their method of rendering to obtain these results

The Allbright-Nell Company, Chicago, has the license to manufacture and sell these presses in the United States. For full information write

J. J. Berrigan & Son

7464 Greenview Ave.

Chicago, Illinois

AN AFFILIATION OF IMPORTANCE

to Every Industry Depending on
Conditioned Air for Success-
ful Operation



EFFECTIVE at once, all work of the Air Conditioning Department of the American Blower Company, Detroit, Michigan, will be handled exclusively by, and contracted through, Drying Systems, Inc., Chicago, Ill.

This arrangement has been made for the sole purpose of better serving our old customers and those industries which depend, for their successful operation, on precise atmospheric conditions. That the affiliation will offer a closer cooperation with manufacturers is assured by the fact that it combines the highly specialized engineering services of one concern with the unusual manufacturing facilities of the other—both of whom are leaders in their respective fields.

The organization of Drying Systems, Inc., which has been engaged in this class of work for a number of years, is now augmented by several experts from the American Blower Company, who are specialists in various lines of Air Conditioning Engineering. Sirocco equipment, manufactured by the American Blower Company, and recognized as standard throughout the industrial world, will be used exclusively on all installations.

The advantages of design and service, offered by this logical affiliation, will justify investigation for any Air Conditioning problem. All details have been perfected so that your requirements will receive immediate attention.

(439)

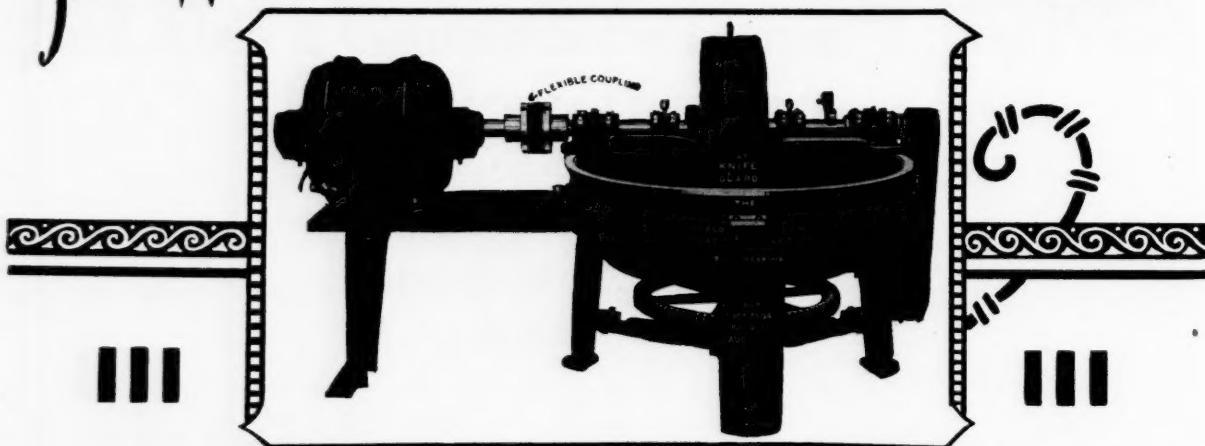


AMERICAN BLOWER CO.
Detroit, Mich.

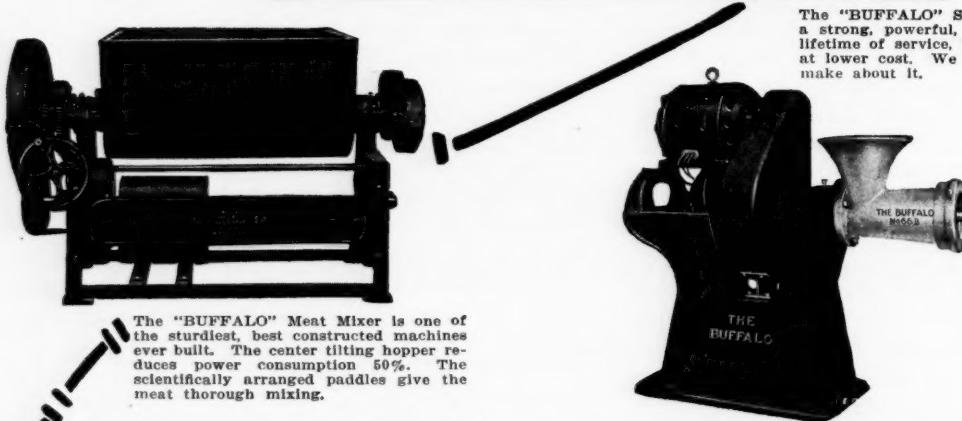


DRYING SYSTEMS, INC.
Chicago, Ill.

The World's Greatest Meat Cutter



The "BUFFALO" Silent Meat Cutter not alone is a strong, powerful, quality machine that gives a lifetime of service, but it produces better sausage at lower cost. We can prove every statement we make about it.



The "BUFFALO" Meat Mixer is one of the sturdiest, best constructed machines ever built. The center tilting hopper reduces power consumption 50%. The scientifically arranged paddles give the meat thorough mixing.

The new "BUFFALO" Grinder is revolutionizing meat grinding. It is guaranteed not to heat the bearings or meat and will work faster than any machine of its kind ever invented. Think of grinding 6,000 lbs. of meat in 57 minutes! That's a record one user made with a "BUFFALO."

Why the WORLD'S Largest Packers and Sausage makers Buy "BUFFALO" Machines

BECAUSE they know that QUALITY is built into every "BUFFALO," plus half a century of experience in serving sausage makers. As a result "BUFFALO" machines last a lifetime, turn out a better product at lower cost and keep working day in and day out for years and years under the most strenuous use. One large packer has a "BUFFALO" that has seen 22 years of hard service and is still going strong.

JOHN E. SMITH'S SONS CO. Patentees and manufacturers BUFFALO, N. Y., U.S.A.

*Produce better
Sausage with
a "BUFFALO"*

"BUFFALO"
SILENT CUTTERS
MEAT MIXERS
and NEW GRINDERS

QUALITY**ANCO****SERVICE**

**Jordan's Improved Ham Retainer
Great Success
—
Produce more
Perfect Hams
—**



Square Shaped Retainer No. 448
Patent applied for

Square Shaped Sizes: No. 1—8 to 12 lb. Hams. No. 2—12 to 16 lb. Hams. No. 3—16 to 22 lb. Hams



Pear Shaped No. 450

Patent applied for

Pear Shaped Sizes: No. 1—8 to 12 lb. Hams. No. 2—12 to 16 lb. Hams. No. 3—16 to 22 lb. Hams

Important Features

- 1—Entirely seamless — Therefore sanitary and easy to keep clean.
- 2—Spring arrangement—Causes hams to be firmly pressed and formed while being cooked.
- 3—No power press required.
- 4—No pressing after cooking.
- 5—Most economical to use.

Why Not Buy a Few and Try Them Out?

THE ALLBRIGHT-NELL CO.
5323 So. Western Boulevard CHICAGO, ILLINOIS

The "Enterprise" No. 1156 Chops 3,000 Pounds an Hour

For the sausage maker or packer who desires this capacity, here is the ideal chopper.

The distance from ring to floor is 26½ in. Permits carrier to be run under chopper.

Fitted with 7½ h. p. motor, it is a fast, power machine.

The No. 1156 is economical to operate and high in production efficiency.

Four plates furnished with each machine, one fine, one medium, one coarse, and one knife for cutting fat. Also three knives and one fat knife.

No matter what your chopping problems may be "Enterprise" experts can help you.

Our fifty years' experience is at your disposal.

Send for catalog showing the entire "Enterprise" line.



**THE ENTERPRISE MFG. CO., OF PA.,
Philadelphia, U. S. A.**

No. 1

"Red Hot" Meat Brander

*Saves heat
time
trouble*

in branding your skin meats



No. 18 for
Inspection
Legend Work

This new type of electric brander does the work better and with less bother than anything you have used before.

Give it a trial!

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Lard Cans and Drums

Plain and Lithographed

Quality and Service

Send Us Your Inquiry

Enterprise Stamping Co.

McKee's Rock, Pa.

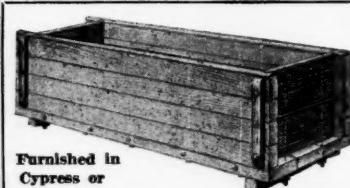
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For Use in Meat Packing and
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For curing, soaking, scalding, chilling and various other uses. Can furnish any size and special tanks and vats for miscellaneous uses as required.

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Cypress or
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Reduce your delivery costs

by using durable, sanitary

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Easily cleaned and good
for hundreds of trips.

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ANDERSON BOX & BASKET CO.
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Henderson, Ky.

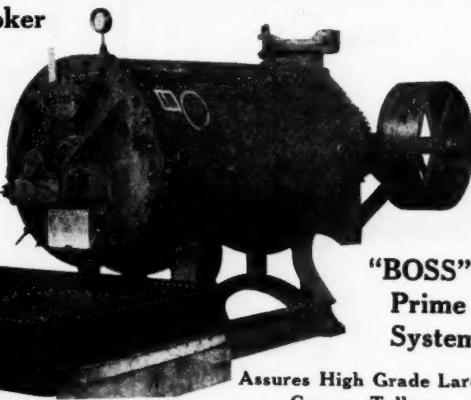


If you are looking for help, refer to the Classified Advertisement pages.

"BOSS" Rendering and Drying Equipments

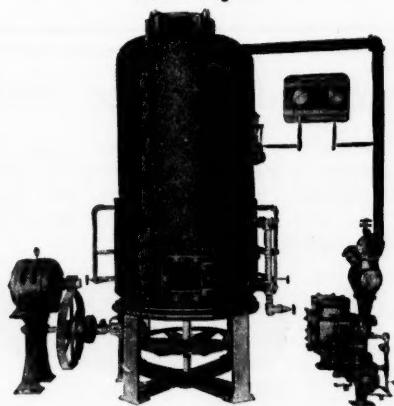


"BOSS" Cooker and Percolator
for Harding's Dry Rendering System



Clean washed material makes highest grade grease or tallow.

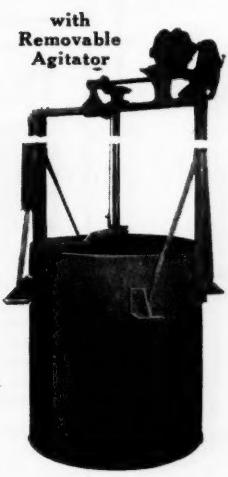
"BOSS" Sanitary Tank and Dryer



"BOSS" Rendering Tanks



"BOSS" Lard Kettle

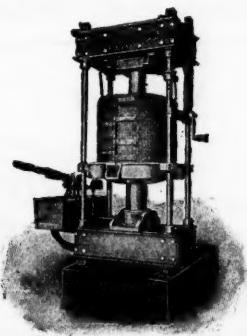


"BOSS" Lard Coolers



"BOSS" Vertical Dryer

Hydraulic Presses



"BOSS" Horizontal Dryers



Grease Expellers

"BOSS" Lard Rolls

For Brine or Direct Expansion



Bone and Tankage Grinders

Write us when wanting Up-to-Date Equipment

THE CINCINNATI BUTCHERS' SUPPLY CO.

CHICAGO BRANCH
3907-11 S. Halsted St.

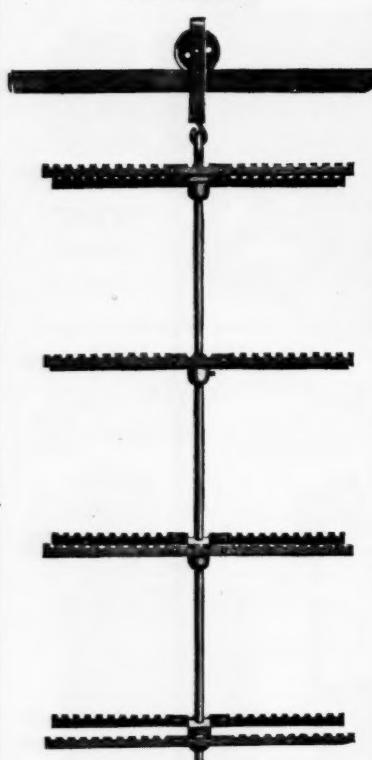
Killing Outfits

Manufacturers
"BOSS" Machines

Sausage Outfits

Factory and Main Office
1972-2008 Central Ave., CINCINNATI, OHIO

Ham and Bacon Tree Number 12



Made up in 2, 3 or 4 stations, 32 in. long by 12 in. wide, adjustable arms, with either single or double trolley, as desired. Weight 80 lbs.

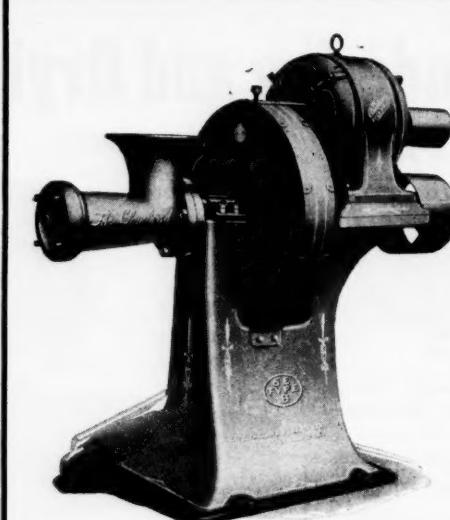
B.F. Nell & Company

620 West Pershing Road
Chicago Illinois

Standard 1500-lb. Ham Curing Casks



Write for Prices and Delivery
Bott Bros. Mfg. Co. WARSAW, ILLINOIS



Reliability

YOU will find in this model the same sturdy performance as with our larger machines. The users of a No. 6E-Type-B Cleveland KLEEN-KUT have always been pleased with their installation and acknowledge, with its many features, that it is the best profit producer for them.

Its economical use is the result of its low installation and maintenance expense for the sausage room.

Meat cutting capacity, 1500 pounds per hour.

The Cleveland Kleen-Kut Mfg. Co., Cleveland, Ohio

The "UNITED" Improved Sausage Mold



Mold furnished with or without letters.

Mold is electrically welded at every intersection of wire. Construction is superior to any other on market. Ingenious clasp eliminates use of pin for fastening mold closed. Not necessary to tie sausage to mold. Bars welded across bottom hold sausage securely during smoking process.

If your jobber cannot supply you write us direct.

United Steel & Wire Co.
Battle Creek, Mich. Atchison, Kans.

Identify your product by using the improved patent clasp lettered mold. Branded products always sell best. "United" lettered molds are practical, inexpensive and effective.



The "UNITED" product uniform size sausage. Increased sales and profits are results from branded meat put up in this form.

Write for

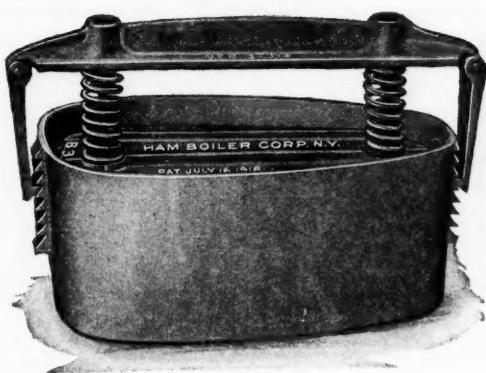
Hickory
SMOKED SALT

Curing
Information

SMOKED PRODUCTS COMPANY
100 to 120 Culvert Street, Cincinnati, Ohio

Packing House Chemists
CHEMICAL & ENGINEERING CO - Manhattan Building - CHICAGO, ILL.

What do you do with your old aluminum Ham Boilers?



Many packers do not realize the value of the old aluminum Ham Boilers lying idle in their plants.

This value can be utilized by taking advantage of our exchange plan for new oval or square Ham Boilers.

As the season is fast approaching, ascertain what you have for exchange and let us know what you need.

Ham Boiler Corporation

1762 Westchester Ave.

New York City

Factory, Port Chester, N. Y.

REX BRAND

Complies with
B. A. I. Requirements

The King of Nitrates

Write for Prices
Immediate Deliveries

Double Refined Nitrate of Soda

Prompt Shipment

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SAN FRANCISCO SALT REFINERY
SAN FRANCISCO, CALIFORNIA

CHICAGO OFFICE: 79 WEST MONROE ST.



**You Need
This Package —**

if you are seeking increased sales volume—if you seek to maintain the goodness of your sausage meat. Use this "better-looking" paper package—it protects its contents—keeps it fresh and clean. This package increases sales volume for every user. Sizes: one ounce to ten pounds. Send for samples and package suggestions.

KLEENKUP

*the package
that sells its contents*

MonoService Co.
NEWARK NEW JERSEY



There Are Reputations at Stake

Your product may be the best that exacting production can produce. But if it reaches the ultimate consumer in just the least bit inferior condition there is dissatisfaction. Your reputation as a manufacturer is at stake.

Guard against this emergency. Protect your product with K. V. P. Genuine Vegetable Parchment and Waxed Wrappers. They make the package. Write for samples today.

Kalamazoo Vegetable Parchment Co., Kalamazoo, Mich.

"*This is Not in Mortals to Command Success, but We'll Do More—Deserve It*"

BORIC ACID

A natural ingredient of many fruits and vegetables

The distribution of Boric Acid in Nature is comparatively unlimited. According to Henry Jay:

"The ash of wine contains 4.7 to 16.5 grammes per kilo of Boric Acid, the average being 8 to 10 grammes. The quantity of Boric Acid in the ash of vine leaves is only about 0.7 grammes per kilo."

"The ash of fruits, whether of the flesh or of the stone, is rich in Boric Acid, the proportion of Boric Acid varying between 1.50 and 6.40 grammes per kilo of ash."

"The same can be said of the fucus, plantain leaves, wormwood tops, chrysanthemum flowers, onions, the amount varying from 2.10 grammes to 4.60 grammes per kilo of ash."

Leibrich says that "Boric Acid is not only non-poisonous; it is a normal constituent of many plants."

The above demonstrates that Boric Acid is consumed in eating these fruits and vegetables without injury to the human system.

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NEW YORK

Wilmington, Calif.

GLOEKLER PITTSBURGH PA
25 YEARS MANUFACTURING BUTCHERS EQUIPMENT
Headquarters for Butchers and Packers
Equipment and Supplies.
If you are a butcher write for Catalogue B;
if a packer ask for Catalogue P.
BERNARD GLOEKLER CO.
1627 Penn Ave., Pittsburgh, Pa.

**America's Largest Packers are now using our
Special Packer's Pepper**

Perfected After Five Years' Experiments

Write for full information

THE WOOLSON SPICE COMPANY
Toledo, Ohio

"Spices Ground Up to a Certain Standard and Not Down to a Certain Price"

THE **CASING HOUSE**

For Summer Sausage

Sewed Middles

Sewed Hog Bungs

Sewed Hog Bung Ends

Guaranteed by us to be sewn strictly in accordance with your specifications. Write for prices.

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ESTABLISHED 1882

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HAMBURG**

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WELLINGTON**

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Beef, Sheep and Hog Casings
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IMPORTERS OF
High Grade Hog and Sheep
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Buyers at all times of RINGS
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FIRST AVE. AND 49th ST. NEW YORK

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Importers SAUSAGE CASINGS
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M. ETTLINGER & CO., Inc.

Importers, Exporters and Cleaners of Sausage Casings. A large stock of all kinds of casings constantly on hand
Established 1903
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THE INDEPENDENT CASING & SUPPLY COMPANY

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Sausage Casings HARRY LEVI & COMPANY

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Importers HIGH GRADE SAUSAGE CASINGS Exporters
Direct Importers of Russian, Persian, Chinese Sheep
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*We buy and sell all kinds of
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Our Specialty:

Sewed Casings manufactured
under Sol May Methods

The Pioneers of Sewed Casings

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Casing Cleaners and Dried Gut Manufacturers
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Brokers:
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WRITE US FOR INFORMATION AND PRICES

Wynantskill Mfg. Company
TROY, N. Y.

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CASINGS PRODUCE CO., Inc.

80½ Pearl St. New York City

TEL. BROAD 3589

*Cleaners and Importers Sheep
and Hog Casings.*

E. E. SCHWITZKE, Pres.

Classified Ads bring quick results!



Immediate Deliveries from
New York or New Orleans
Chicago or Baltimore

Complies with all
Government Regulations

A Refined Nitrate of Soda of Highest Quality

NITRATE AGENCIES CO.
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The Most Efficient
Meat Curing Agent

Sole Selling Agents for
W. R. GRACE & CO.
NEW YORK, N. Y.



Protect the Product

HY-GLOSS Paraffining Process is unexcelled, is used by the leading Oleo Manufacturers of the country and attracts the attention of the discriminating buyer.

**NATIONAL
Carton Company**
JOLIET, ILL.

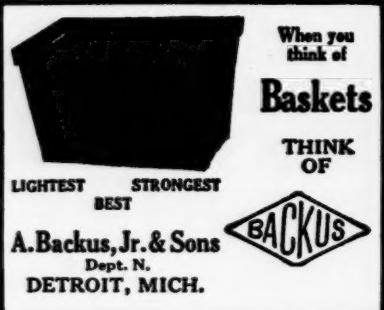
Myles Pure Salt

*A large number of the meat packers have found best results using our 99-84/100% PURE SALT in dry salting, pickle, hides and capping on account of no moisture—clean and white.

A trial car will convince you.

HIGBIE SALT CO.

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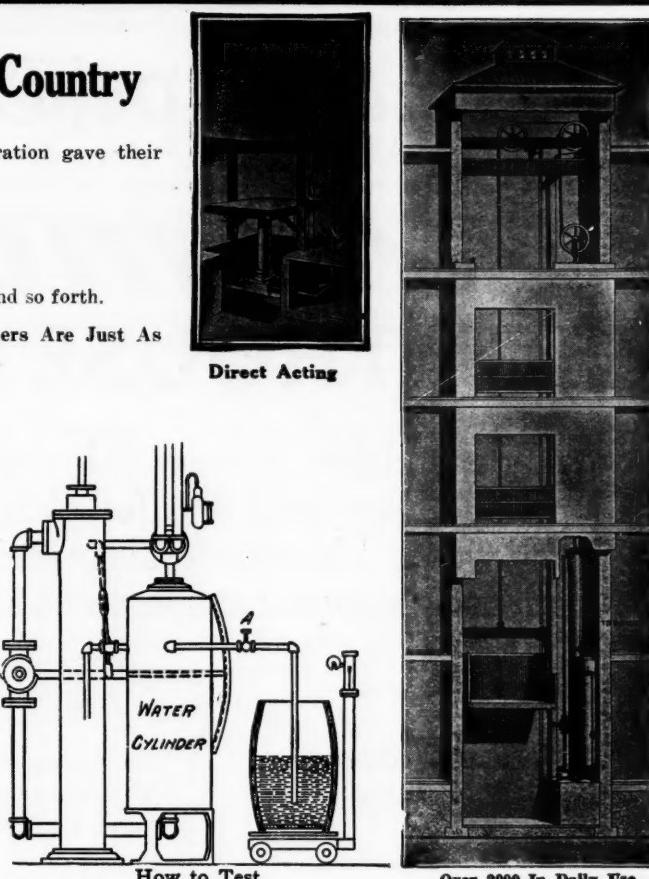
One of the leading Architect Journals—The Architectural Forum—is telling its readers they "Must Wake Up and Get Modern."

Think of any Architect with a shingle and an office giving a client who has steam, any elevator without first finding out WHY THE BIG FELLOWS Are So Keen to

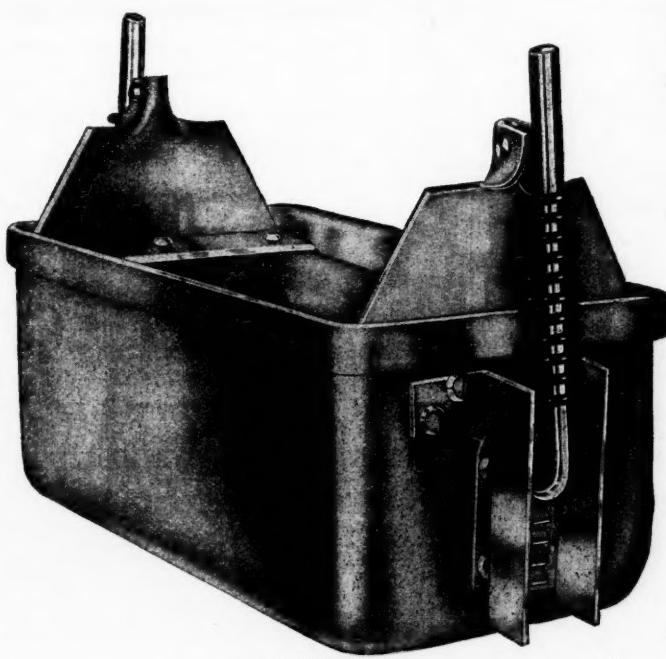
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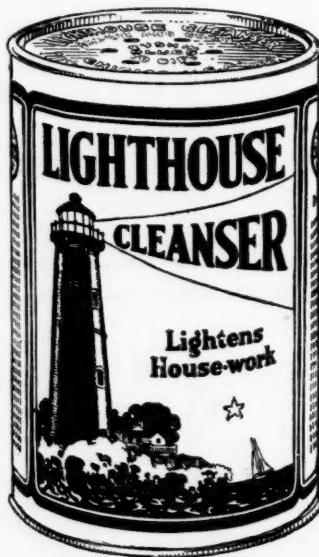
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Chicago and New York, March 21, 1925.

No. 12

Cutting Hogs on Paper Profit Basis

Danger of Figuring Results on Inventory Valuation Instead of Price the Product Actually Brings

Packers today appear to be cutting hogs on the basis of their paper profits on product on hand.

Now, if the lessons of the past have taught anything, they have taught that paper profits are unreliable profits to depend upon.

Profits on stocks of product do not exist until the product has actually been sold at a profit.

Stocks may be inventoried at a high figure, but in case of a sudden increase in the hog run—or any one of a number of things that can readily happen—prices are likely to take a drop, and the paper profits are wiped out over night.

The packer then is not only out of luck on the product he has been inventorying at a high figure, but he has to swallow his day-to-day cutting losses which his paper profits have been absorbing.

This being the case, packers must answer for themselves some questions pertinent to their operations at the present time.

Ask Yourself These Questions

Do you realize, Mr. Packer, when you pay \$14.00 a hundred for your live hogs, that the meat stands you something over \$20.00 a hundred—without considering any expense other than the cost of the live hog?

Do you realize that you are selling very few green products from your hogs at a price over 20c a pound?

Do you know how much cured product you are selling at less than 20c a pound?

Have you figured that your lard, after

all the necessary processing, is selling for less than the replacement cost of the raw fat?

Just how do you plan to come out on the present cost of hogs?

You may say to yourself, "These hogs will look cheap later!"

But, will they? Are your 10, 11 and 12c hogs looking very cheap to you yet?

Some products may go to a satisfactory price. But is this price going to be high enough to carry with it all the products that are selling for less than the green meat is costing?

If you can't do more than break even, what advantage is there in the trade?

The only real insurance policy against loss on stock you have on hand is to realize a cutting profit each day.

The time to avoid mistakes is before they happen, not after. In order to help in doing this a "Short Form Hog Test" has been worked out from time to time on the basis of the current market value of hog products.

The expense items are enumerated, but the working out of these is each packer's individual problem. Expenses vary, and are hardly the same in any two plants. Finding out what expenses are is vital to success, and no packer should

It is a fallacy to buy hogs at a loss and hope to make this up later on.

Figure Out This Problem?

Have you ever figured your problem something like this?

Suppose you are making 10,000 lbs. of a certain product each week. Suppose you are shipping 8,000 lbs. on which you are losing 1c a pound.

Do you realize that the other 2,000 lbs. will have to be sold at 5c a pound more than you got for the 8,000 lbs. if you are going to just break even on the transaction?

overlook doing this. They should be carefully figured.

THE NATIONAL PROVISIONER'S service to the trade in publishing the "Short Form Hog Test," with the cutting value worked out for a given date, has met with many expressions of approval. Encouragement is given to repeat this test from time to time for those who failed to see or use it when it appeared in previous issues.

The cutting value of hogs on Thursday, March 19, based on replacement value of products quoted in THE NATIONAL PROVISIONER DAILY MARKET SERVICE of that date, is shown in the Short Form Hog Test figured out on the next page. (Turn to page 22.)

Figuring the Hog Test

Those Who Think They Don't Know How Can Easily Find Out

Here is a letter from a small packer who wants to watch his daily hog cutouts, but doesn't exactly know how to use the Short Form Hog Test. He says:

Editor THE NATIONAL PROVISIONER:
I have read your articles on figuring hog cutting tests, and I fully realize that we should know every day just how our hogs are cutting out. But I don't know just how to use your Short Form Hog Test.

We cut our hogs and sell as much of the product fresh as possible. We do not utilize any of the by-products.

Can you tell us how to adapt your Short Form Hog Test to our uses?

The "Short Form Hog Test" is just as applicable to a packer killing hogs, cutting them up and selling all products green as it is to one who cures and processes.

The only change necessary would be one of pricing. The price received for

March 21, 1925.

bellies sold green would have to be substituted for the sweet pickle price.

Or, in the case of the heavy bellies, the green price would have to be substituted for the dry salt price.

Fat backs, plates and jowls would be priced green rather than dry salt, as is done in the sample test worked out in THE NATIONAL PROVISIONER.

If no lard is rendered, the leaf fat and other fat used for prime steam lard would be priced at the going market, and these prices substituted for lard prices.

Feet, tails and neck bones can be priced

by any company according to the return received on them. These are only minor products, and affect very slightly the cutting value of the hog.

Where Hogs Are Sold Whole.

In case a company slaughters hogs and sells them in carcass, the "Short Form Hog Test" is not so valuable as where the carcass is broken up into products. In such a case only the carcass hog, the leaf fat and the edible and inedible offal would figure as credits against the total expense of live hogs, buying, driving, slaughter, selling, etc.

It is difficult to outline exactly the method of pricing, unless the exact method of disposing of the hog after killing is known. Just what by-products are used must also be known.

But any slaughterer familiar with his business should be able to figure his hog cut-out by the use of this test form. With these suggestions, and the complete "Explanatory Notes" given, he ought to be able to adapt the test form to his own conditions.

[Packers are urged to write their experiences and questions to THE NATIONAL PROVISIONER.]

SEE OPPOSITE PAGE FOR EXPLANATORY NOTES.

SHORT FORM HOG TEST

Columns headed PRICE and AMOUNT are figured from product prices in "The National Provisioner Daily Market Service" of March 19, representing actual transactions, Chicago, that date.

Product—	160 to 180 lbs.				180 to 220 lbs.				225 to 250 lbs.			
	Avg.	Percent live weight.	Price.	Amount.	Avg.	Percent live weight.	Price.	Amount.	Avg.	Percent live weight.	Price.	Amount.
Reg. Hams	10/12	13.85	.23	\$3.18	14/16	13.75	.23½	\$3.23	14/18	13.50	.24	\$3.24
Picnics	4/5	5.40	.14	.76	5/7	5.50	.14	.77	6/8	5.50	.14	.77
Boston Butts		4.00	.20½	.82		4.00	.20½	.82		4.00	.20½	.82
Pork Loins	6/8	9.30	.28	2.60	8/10	9.00	.27	2.43	10/14	8.50	.24½	2.08
S. P. Bellies.....	8/10	12.00	.25½	3.06	8/14	11.00	.25	2.75	12/16	5.50	.24	1.32
D. S. Bellies									16/20	6.00	.21¾	1.30
Fat Backs									8/12	5.00	.15¾	.77
Plates and jowls...		1.75	.14¾	.26		2.00	.14¾	.29		2.00	.14¾	.30
Raw leaf		1.75	.16	.28		2.00	.16	.32		2.50	.16	.40
P. S. lard, rend. wt.	12.00	.1615	1.94			14.50	.1615	2.34		13.00	.1615	2.10
Spare ribs		1.15	.15½	.18		1.00	.15½	.15		1.00	.15½	.15
Lean trimmings ...		1.60	.17¾	.27		1.50	.17¾	.26		1.50	.17¾	.26
Rough feet		1.60	.02½	.04		1.25	.02½	.03		1.25	.02½	.03
Tails		0.15	.12	.02		0.10	.12	.01		0.10	.12	.01
Neck bones		0.80	.04½	.04		0.65	.04½	.03		0.65	.04½	.03
Total cutting yield.		65.35				66.25				70.00		
Total cutting value (100 lbs. live wt., Chicago)				\$13.45*				\$13.43*				\$13.58*

* Selling expenses (including brokerage, car icing, freights, etc.) should be deducted before figuring below.

Here's where you do your figuring, Mr. Packer:

TOTAL CUTTING VALUE (from above)	_____	_____	_____
Add your edible and inedible killing offal value	_____	_____	_____
TOTAL GROSS CUTTING VALUE..	_____	_____	_____
Then find your total EXPENSE†			
Buying, driving, labor, refrigeration, power, repairs and plant overhead...	_____	_____	_____
Killing condemnations and death losses in transit (say 1½ per cent of live cost)	_____	_____	_____
TOTAL EXPENSE	_____	_____	_____
Deduct TOTAL EXPENSE from TOTAL GROSS CUTTING VALUE to get TOTAL NET CUTTING VALUE..	_____	_____	_____
Your hogs cost you alive per 100 lbs.....	_____	_____	_____
Add freight, bedding, etc., if any.....	_____	_____	_____
TOTAL LIVE COST per 100 lbs...	_____	_____	_____
Deduct TOTAL LIVE COST from TOTAL NET CUTTING VALUE to get loss or profit per 100 lbs.			
Profit or loss per cwt.....	_____	_____	_____
Profit or loss per hog.....	_____	_____	_____

† Don't forget this item. It is a mistake to figure that offal and miscellaneous credits cover expense!

"Sell Right" and Exports

Another Reason Why Packers Need to Watch Their Step

One reason why packers must "Sell Right" at this time is the condition of the export trade.

"What interest have I in the export trade," says the average small packer. "I do no export business. What do I care about it?"

You care this much, Mr. Non-Exporting Packer. The export trade always has offered an outlet for surplus American packinghouse products.

Now, if export trade is slow, what can't be sold abroad must be disposed of at home.

This brings it in competition with what you are trying to sell at home. It makes it all the more important that you should hold down your costs all along the line—and conduct your business strictly on a merchandising basis.

Can't Sell Abroad Now.

A highly interesting letter to all packers, whether they are doing an export business or not, was received recently by

a Chicago packer from one of his foreign representatives.

The contents of this letter show that Europe is not so likely to need American product, especially the cheaper products, this year.

The lack of European demand is quickly reflected in American markets, as all product previously marketed in that country must be absorbed at home. The more the exporting packers are forced to market in this country, the greater the competition with the packers doing a domestic business only.

The letter was written on February 20 and is as follows:

What Export Agent Says.

"You probably have been wondering why we have been unable to sell fat backs for you.

"The reason is that the conditions in the various Continental countries are such that inland pork can be bought materially under the prices quoted for the American product.

"The markets of Germany, Austria and Czechoslovakia are flooded with Polish and Roumanian hogs, at prices which make all competition impossible.

"Though South American frozen meat is offered on these markets at prices ranging from 8@9 cents per pound, Polish cattle are offered so low that the meat of

these cattle is even cheaper than the frozen beef.

"Under these circumstances all import business from America of course is impossible.

No Confidence in American Prices.

"Packers are consigning heavily to the various markets, and stocks are accumulating rapidly. Our buyers have no confidence in the present levels of American products and only buy what they need for immediate use. We are therefore rather pessimistic about the business for the coming months.

"If prices for the Roumanian and Polish products do not increase materially, and the prices for the American products go down considerably, we hardly believe there will be any chance for business.

Russian Pork and Beef Offered.

"Our Riga office was asked some time ago by the Russian Government if they were interested in Russian hogs and cattle, as well as salted pork and salted beef, which they intend to export on a large scale.

"As you probably have heard, Russian bacon is now coming regularly to the English market, but in rather small quantities.

"We fully understand that America does not need the Continental European market, but under the present conditions we hardly believe that these countries need America!"

See opposite page for Cutting Test worked out on Thursday's prices.

Explanatory Notes

The Short Form Hog Test is not intended to displace the Long Form or detailed actual test, which should be gotten out regularly, or at least at frequent intervals, to serve as a check on the Short Form.

The advantage of the Short Form is that it permits a packer in a few minutes' time to determine how his hogs are breaking out at any time.

It will be found that, with a little practice in "tuning up" with his regular test, a packer will be able to come very close to actual operations with the Short Form.

As a practical operating report it is invaluable.

PRICING.

Fresh Meat Products such as Pork Loins, Skinned Shoulders, Boston Butts, Trimmings, Neck Bones and Tails should be priced at the prevailing market, less the cost of packing and packages, and less the selling and delivery expense (including freight, if any) which each particular packer encounters in the selling of his product.

This will vary considerably, depending upon the type of service rendered, and care must be exercised that these expenses are not underestimated.

Green Hams, Picnics, Bellies should be priced at the bid price for carload lots, f.o.b. Chicago, less freight to Chicago (if a Western plant); brokerage and natural shrinkage occurring in the accumulating of green carlots; also less the cost of loading into cars and plant icing of the car.

The total of these charges (excluding freight) is from $\frac{3}{8}$ to $\frac{1}{2}$ cent per pound; so that if the bid price on Green Hams, 14/16 average, f.o.b. Chicago, was 15 $\frac{1}{2}$ cents, the net value of the produce at the time of cutting would be from 15 to 15 $\frac{1}{2}$ cents.

The proper deduction should be determined by each packer by test.

Pricing Other Goods—As a rule there is

no current green carload market price on Dry Salt Bellies, Fat Backs, Plates and Jowls. To arrive at the green value of these products, the freight to Chicago (if a Western plant) the curing expense, including shrinkage in cure, must be deducted from the current carload bid price on the CURED product, f.o.b. Chicago.

The curing expense, including shrinkage, will vary from $1\frac{1}{4}$ to $1\frac{1}{2}$ cents per pound, depending upon the volume handled through the cellars.

Lard is priced at the current net carload bid price, less brokerage or selling expense, and freight to Chicago (if a Western plant). In case of Eastern plants freight from Chicago should be added to f.o.b. Chicago price.

SUMMER AND FALL PRICE.

While these are the general rules for pricing the daily cut-out value of hogs, it is unsafe to price on this basis during the late summer and early fall months on product going into cure, which would almost invariably come out of cure on lower markets.

At such periods the current market must necessarily be discounted, otherwise heavy losses will inevitably be sustained when the product is ready for shipment.

YIELD PERCENTAGES.

Yields shown on the test are AVERAGE yields.

During the spring and summer months, however, a liberal proportion of green or unfinished hogs are received by most packers. These hogs will yield probably two to three per cent less than well-finished hogs.

Each packer must take into consideration this decrease in yield when he sees that he is encountering it.

The same applies to early fall hogs, or hogs fed on new corn.

EDIBLE KILLING OFFAL.

This includes Heart, Liver, Stomach, Kidneys, Weasand Meat, Giblet Meat, Tongue, Snouts, Cheek Meat, Brains and Ears.

The value of this product per cwt. of live hogs must be obtained periodically, by weighing the total production of these

products in a day's kill, pricing them at the net market value, and then dividing by the live weight of hogs from which obtained.

This will give the proper credit per cwt. alive to go in the amount column.

This credit should be rechecked at least once every two weeks.

INEDIBLE KILLING OFFAL.

This caption includes Casings, Greases, Dry Tankage and Hair. The value of these products per cwt. is obtained by dividing the net value of the production over a given period by the live weight of the hogs from which they were produced. This credit should be rechecked at least once a month.

HOG COST PER CWT. ALIVE.

In case the hogs are bought in outside markets, freight, bedding and buying charges must be added. No penalty is to be added for shrinkage, however, because it is presumed that the live weight upon which the hogs were bought is used in figuring them.

EXPENSES.

This caption includes all operating costs incurred by the Hog Department, including buying, driving, direct and indirect labor incident to the hogs, and proper charges for refrigeration, power, repairs, and factory overhead.

Selling expenses and general administrative expenses are not included, since they constitute a deduction from the selling price.

It is of the utmost importance that these operating charges be closely watched and adjusted at the beginning of every period, so as to conform as closely as possible to actual performance, taking into consideration during each period the change in volume.

The most feasible plan is to determine as closely as possible, on the basis of past experience, the current cost per cwt. taking into consideration the estimated kill for the current period, rather than to apply the expense figures of the previous period to the present period, which may have a totally different volume.

Insulation of Modern Packing Plants

By Edwin J. Ward, United Cork Companies.

EDITOR'S NOTE.—This paper was read at a meeting of the construction and engineering section of the Institute of American Meat Packers, held at Chicago, February 26, 1925. Mr. Ward is known as one of the best-preserved insulation experts in the industry.

This subject has been discussed many times, but we must admit that "time tells the tale." Naturally, the manufacturer has been compelled to observe what has been going on; first, where failures have occurred, and, second, where permanent results have been obtained.

The subject of insulation is divided into two parts: First, materials, and, second, methods of using them.

So far as insulating materials are concerned, there is very little that is new to



EDWIN J. WARD.

say in this connection, as there has been nothing developed to date that challenges corkboard as the standard insulating material. It has, however, been found that credit had been given to it for certain qualities it did not possess.

Many persons have been laboring under the impression that, because cork itself was waterproof, there was no need to protect corkboard in cold storage construction.

Must Waterproof Corkboard.

Cork itself is waterproof, for each granule is a mass of small, sealed air cells that Nature has closed and they remain air tight. But, in making corkboard, a lot of these small granules are compressed, and between them are interstices which are not sealed by Nature or sealed in the process of compression.

Therefore, moisture can and does enter these interstices unless the surfaces are entirely protected.

There is a good deal more to packing-house insulation than just "sticking up some cork."

Thickness and methods of erection must be adapted to the temperatures, exposures, and building construction. The last named has been ignored more than observed, especially since concrete construction has become the vogue and the present day 13-inch curtain walls are made of common

brick, which have a high absorption and, as a rule, are laid in lime mortar, or at best a small percentage of portland cement.

It has been conclusively proven and demonstrated that a human being with a normal set of lungs can blow a candle out on the other side of a standard 13-inch brick wall. Therefore, what are we to assume happens to insulation applied on the inside of a wall of this kind?

Where Insulation Failures Occur.

Most failures have occurred at point of contact with exterior walls.

Portland cement $\frac{1}{2}$ to $\frac{3}{4}$ -inch thick is not waterproof, and moisture on the outside passes through and attacks insulation. Therefore, it is necessary to get away from portland cement erection on wall work.

Twenty years ago, when impregnated and composition corkboard was the rule and walls were made 17 to 30-inches thick, it was the custom to paint the wall with hot asphalt or pitch and dip the corkboard in the same material, and apply it against coated brick walls.

This method had its draw-backs because a wall has to be perfectly dry and seasoned before hot asphalt will stick, and modern construction methods would not permit this delay. Therefore, it was necessary to find a different method.

Must Treat Surfaces First.

After years of research, it was found that the best and most permanent results can only be obtained by first properly treating the surfaces of walls to be insulated. This must be done with an especially prepared cold liquid asphalt, applied under gun pressure and evenly driven into the surfaces, allowing a priming, or first coat, to set before applying the second coat.

This second coat should build up a uniformly distributed, homogeneous waterproof coating to the wall surfaces, absolutely preventing air or water infiltration.

This treatment of walls should be done with an especially designed gun and nozzle to get best results, as it requires at least 16 fine films of asphalt, uniformly distributed into and over the surface by a charge of high pressure air, to form proper coating.

This process has now been in successful use since 1919 and has been perfected to the point where the cost of this application and materials has been brought down to a reasonable price per square foot. In the past three years, there has been more than a million square feet of wall insulation erected by this process with remarkable and satisfactory results.

After the asphalt has been applied as described, the walls are ready for the application of corkboard insulation.

How Corkboard Is Applied.

The first layer of corkboard is erected against the waterproofing in a bed of hot insulating asphaltum. A word of caution is necessary so that the proper grade and quality of asphalt be used to obtain proper adhesion.

There are two distinct petroleum asphalts having widely different bases and characteristics, one having a paraffine base, the other an asphaltic base.

The petroleum asphalt with an asphaltic base is the only one which should be used for permanency and lasting adhesion. Also be sure that it has been refined and then

(Continued on page 42.)

OPERATING SECTION TO MEET.

Three specialists from allied industries will talk before the meeting of the Operating Section of the Institute of American Meat Packers, which is to be held Tuesday, March 24, at 10:00 a. m., in the Institute offices at Chicago.

Dr. C. H. Bailey, Technical Director of the Biscuit and Cracker Manufacturers Association of America, and formerly Chief of the Department of Agricultural Biochemistry of the University of Minnesota, will discuss "What the Baker Requires in a Shortening." A. W. Noble, Chief Engineer of the Standard Oil Company of Indiana, will talk on "Proper Lubricants for Packinghouse Use."

"The Value of a Technical Education



DR. C. H. BAILEY.

to the Operating Man," will be discussed by Guy L. Noble, formerly an instructor in the Institute of Meat Packing. The other speakers will be packinghouse men, completing a program of interest and value to every operating man in the industry.

Replies received from member companies of the Institute indicate that the attendance will be large and representative, more than 70 men having indicated that they would be present.

The program has been arranged to allow time for discussion from the floor after every talk.

R. F. Eagle is presiding chairman of the Operating Section, and M. D. Hardinge is program chairman.

Fifty Years in the Meat Industry

Reminiscences of a Man Whose Life for Half a Century Parallels the Progress of the Packing Business

Written for The National Provisioner by Charles G. Schmidt.

[EDITOR'S NOTE.—Mr. Schmidt recently celebrated his 50th anniversary in the meat industry. He is the active head of one of the largest packing house equipment houses of the country. His concern for the welfare of the industry is equal to that of any packer or meat man, and his reminiscences include some interesting historical passages.]

In 1875 nobody thought the meat packing business would become the largest industry in the United States—which a recent federal census showed it to be.

Fifty years ago, when I first entered the trade, I certainly had no such expectation.

Late in 1874 a relative in Germany wrote me that he could, at a good profit, dispose of all the beef casings, bladders, weasands, etc., that we could ship him. The writer, with an uncle and brother, early in 1875 started to clean beef casings.

We knew how to do this all right, but not how to pack and keep them for export, so that we lost nearly all the casings we had put up during the first few months.

Started as a Casings Cleaner.

Cleaning casings was something new to our butcher workmen, and in their opinion was beneath them. So they nicknamed us "Gut" or "Guts."

Now, they did not know that "Gut," as pronounced in English, sounds the same as "Gott," the German for "God."

Anyhow, that made us consider ourselves "God's men" in the "God's Country," who are using their hands and heads to make the best of it.

It soon became known that we sold cleaned casings, etc., and in the fall of the year we disposed of what we had on hand. Many families made their own sausage, chopping the meat with hatchets, as did the butchers who had no grinding machines or rockers.

Packing in Early Days.

The pork packers, killing in winter only, rendered their lard and grease and salted their meats. Leaf lard and trimmings they sold to contractors, who opened "sparerib stands," as they were called, all over the city of Cincinnati.

The offal from the packing houses was removed by the Cincinnati Fertilizer Company, who hauled it to their plant about ten miles down the river. When the wind blew from that direction everybody in Cincinnati got a whiff of it!

This company also cleaned hog casings, which were a part of the offal. Not stripping them at the packing houses, and washing them in the muddy Ohio river water, left them very dark in color. What we bought from them we had to rewash and resalt, so they looked whiter and cleaner.

Soliciting Trade on Horseback.

New Year's Day of 1876, the Centennial Year, I spent in a small village on the Ohio river, in Monroe County, where this eventful day was celebrated. I had gone there to solicit orders for calf rennets

from the Swiss cheese makers who lived on the surrounding hills. This had to be done on horseback.

In the summer of 1876, after we had broken in workingmen to do the cleaning of casings, my brother and I bought a first-class meat market.

Before taking possession we made a trip to Philadelphia to take in the Centennial Exposition, and visited Baltimore, Washington and New York. This trip was worth the money, as we saw refrigerators, fixtures, machines and appliances that were different from those used in Cincinnati.

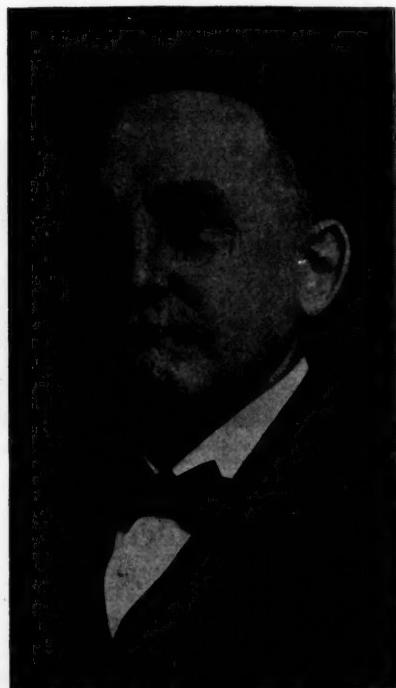
On this trip to the East the B. and O. train stopped 20 minutes for dinner at Chillicothe, Ohio. A butcher there, located only a few blocks from the depot, owed us an account which we could not collect by mail. I used these twenty minutes to call on this butcher and got what was due us.

When asked why he had not answered our letters or paid our drafts, the butcher replied that he could not write English, and that he thought somebody from our firm would be around to collect the account.

An Early Butcher Business.

To increase the business of our market, we killed cattle and calves and wholesaled and retailed the meat.

Having no cold storage, only an ice box in the market, the killing in the summer time was done late in the afternoon,



CHARLES G. SCHMIDT.

and the hides, fat and offal were hauled away.

Cayenne pepper was put on the bony part of the carcass sides to keep the flies off.

Early the next morning the sides were cut up, the parts skewered to keep them together, and they were sold in chunks or small pieces. The latter were kept under a mosquito bar on the counter. The small pieces that were left over were put in the ice box overnight, but as the box did not have the proper circulation, meat did not keep very long.

While conducting the market we also handled vegetables and other green goods. In the fall we put up our own pickles and sauer kraut. In the winter we made sausage and rendered lard, for which we had many customers.

The Early Pork Cellars.

But little pork was sold then in the summer. Pork butchers were the only ones killing hogs during the warm weather.

They had ice cellars, which were square, walled holes in the ground. About 7 feet above the ground, or meat floor, a boiler-plate top was placed, on which the crushed ice was packed in winter, and covered with straw on the sides and top to last through the summer.

The dressed hogs were dropped down through a hatch hole and put into the cellar. The next morning they were pulled up by hand to be cut up. Meat was also sold in these cellars.

In 1878 my brother took over another meat market. In 1879 my horse, a lively trotter (we butchers used to race our horses on the avenue Sunday afternoons) ran away and was killed. A week later my ten-months old baby boy was buried.

Back to the Casings Business.

This, and the long hours in the market, from 6 a.m. to 9 p.m., and Sundays till noon, discouraged me. I got out of the market and went back into the casing business again with my uncle.

Cincinnati was a good sausage town then, and many casings were needed. We were able to supply them by securing them from all parts of the country.

There was no inspection, and a great deal of flour was worked into the cheaper grades of sausage that were shipped South. One of the local sausage makers used to say that it was not necessary to eat bread with his sausages, as there was plenty of flour in them.

First Saw Nelson Morris.

In 1881 I made my first visit to Chicago. While at Nelson Morris' plant, Mr. Morris came through the casing department and, noting a little fat on the floor, had the men pick it up to save it.

In the fall of 1882, in connection with a Chicago firm, and using the newly-invented casing-cleaning machines, we began to clean the casings from all the hogs killed in Cincinnati and vicinity.

In February, 1883, we had the first big Ohio River flood. The frame building in which the cleaning was done was partly upset by the high water, and all the salted casings kept in barrels slipped into the water and onto the outside ground, from

(Continued on page 42.)

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THE NATIONAL PROVISIONER is put on mail trains in Chicago every Saturday before 11 a.m. It should reach you promptly.

If there is any delay, please save the wrapper, mark on it the hour of delivery to you by the carrier, and send it to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

This will aid us in obtaining proper service for you from the Post Office.

Your Hides Are Worth Money

Not enough hides are produced in the United States each year to meet the needs of the trade. This would seem to make a situation wherein the American producer of hides would have no difficulty of disposing of his output.

This, however, is not always the case. It is frequently more desirable to import hides from other countries and "pass up" much of the domestic production. What is the reason for this?

The difficulty is not in the quality of the American hide itself, but is a result of poor "take-off" and method of handling, from the killing floor to the time the hides are sold to the tanner.

The large packers recognize hides as

their most valuable by-product, and as such exercise great care in dropping and handling throughout.

Many small packers and local killers think of hides as something they can get money for in addition to the meat of the animal. And so they save and sell them in the usual routine, but pay little attention to proper take-off and care in handling and storage.

It is producers of the latter class that do so much damage to the hide business, and swell the percentage of low grade hides. In fact, so large is the production of this poor take-off that it frequently has a determining influence on the market for all grades of hides.

It is just as easy to take a hide off right, and to handle it right, as it is to do this the wrong way.

Every producer wants just as much money for his hides as he can get. The reason for the large percentage of low-grade hides, then, must be a matter of ignorance.

The problem is one of education to reduce the number of poor hides. In a recent issue of THE NATIONAL PROVISIONER a well-known hide authority advocates a campaign of publicity on the part of tanners to teach producers the right way to take off and handle hides.

He estimates that from 30 to 70 per cent of hides produced outside of the larger packing plants must be graded as No. 2.

So-called "country" hides are not necessarily the take-off on farms. In a large measure they comprise the production of the butcher in the smaller towns and cities. Thousands of these butchers are expert in handling hides, but many more thousands are inexpert or careless or lack proper knowledge.

These butchers and many of the smaller packers are the people who must be educated. If the domestic hide is to assume its rightful place in commerce, and the producer is to receive adequate money return for his production, the general quality of these hides must be very greatly improved.

When this is done there will be a market for the entire domestic production, and there will be no occasion for the tanner to turn to the imported hide until the domestic supply is exhausted.

Information on the right way to handle and grade hides has been widely distributed by THE NATIONAL PROVISIONER. This information is still available to subscribers in reprint form, and can be secured by them on request, accompanied by a 2c stamp.

What's Wrong With Cotton Oil

It is well-known that there has been something wrong with cottonseed oil for a long time.

The situation is generally attributed to the large quantities of lard available at a low price for the past two years, which has had a depressing influence on the demand for and price of cotton oil.

With a reduction in the number of hogs marketed the price of lard has increased, carrying with it oil prices, although a wide differential still exists. Oil has been substituted for lard by many commercial consumers, and is likely to be used in increasing quantities if the price of lard goes still higher.

This makes a better outlook for the cottonseed crushers, which in turn will be reflected in the price paid for seed.

Discontent on the part of growers was reflected in a resolution presented to the last Congress by a representative from Mississippi to investigate an alleged combine or conspiracy to control the price of cottonseed.

It is regrettable that here, too, the growers and the politicians fail to understand the problems surrounding their market. Lack of demand and low price for finished product are not conducive to a ready demand and high price for raw material.

The legislator's move in behalf of his constituents, without first informing himself of real conditions, serves only to expose his lack of information and to place him in a class with the Mexican legislator who is reported to have introduced a resolution to have the law of supply and demand repealed for a period of six months!

Cottonseed crushers have faced a severe economic condition for a long period. The result has been the closing of many mills and the sacrifice of large sums of money in the sale of the mill properties.

There has been every evidence of anything but a combine among the crushers of Mississippi, as well as other cotton states. The first step toward a combine would be price control. Evidence of this does not exist. There is no uniformity in the price paid for seed, each mill making its own price, governed by the demand for and supply of seed.

The cottonseed oil industry needs something, but it is not investigation. It appears as though this "something" may be supplied by a revival of demand for oil at a price sufficient to bring a fair return to the manufacturer. The only regret is that the depression lasted so long that the financial situation of some seems beyond repair.

PRACTICAL POINTS FOR THE TRADE

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Thuringer Summer Sausage

A wholesale sausage maker in the Middle West wants information on making summer sausage. He says:

Editor The National Provisioner:

Please send me copy of formula and directions for making fancy Thuringer summer sausage.

The following is a formula for making Thuringer sausage. For a 150 lb. block use:

Meats:

90 lbs. boneless chuck, trimmed
30 lbs. extra lean pork trimmings
30 lbs. reasonably lean regular pork trimmings

150 lbs.

Seasoning:

6 lbs. salt
18 oz. granulated sugar
12 oz. ground white pepper
3 oz. double refined nitrate of soda or saltpeter

All meats used must be strictly fresh and in good condition.

Retrim boneless beef, removing tallow, gristle and blood clots, if any. Also carefully inspect lean and regular pork trimmings, removing bones, gristle and blood clots.

The selection of meats is very important, and the handling throughout requires close attention.

Grinding and Rocking.—Grind boneless chuck through 7/64 in. plate of hasher, then weigh off ground beef and pork trimmings in proper proportion. Put the ground beef on the summer sausage rocking machine and rock for about 30 minutes, adding seasoning. Then add lean and regular pork trimmings and rock all together for an additional 20 minutes, making a total of 50 minutes actual rocking time, at 55 to 57 revolutions per minute.

After each 150 lb. block is rocked, scrape the rocker block after meat is removed from rocker, as there will be a collection of grease and tallow, which must not be mixed in with the rocked meat, but put in a receptacle and put in tank at the end of the day's business.

Shelving Meat.—Take meats to cooler immediately from rocking machine and place upon shelving pans, preferably in the cooler at a temperature of 36 to 40 degrees. Spread meat in layers of not over 10 inches in thickness. Knead the meats well by hand, in order to exclude air as much as possible.

Carry the meat on pans in cooler for 48 hours minimum and 72 hours maximum time. At the expiration of this time, remove from shelving pans in cooler and take to mixing machine.

Mixing.—Put chilled meats in mixer and mix for about 2 minutes, then take to stuffing machine.

Stuffing.—Extra precautions must be taken in the filling of the stuffing machine, by pressing the meat into the ma-

chine with all the force possible, so as to prevent air pockets in the product after the meat is stuffed in casings.

Export hog bungs are used to stuff the sausage in. These are cut in 30 inch lengths. These export hog bungs are expensive containers, and competent help should be employed to properly stuff each bung to full capacity and avoid breakage.

Puncture the bungs after stuffing thoroughly, and particularly where air appears between the casing and the meat.

Cooling.—After the meat is stuffed into the bungs, the product should be hung on trucks immediately, and when truck is filled it may be taken to what is known as the green hanging room at natural temperatures. [As outlined in "The Packer's Encyclopedia," page 158.]

Or the product can be safely transferred to a cooler temperature of from 36 to 40 degrees F., and hung on rails in hanging sections. Hanging racks must be provided for this purpose.

Carefully spread when hanging, so that sausage does not touch, and allow the product to remain in the cooler for 24 hours.

At the expiration of this time the product should be transferred to natural temperatures for a few hours, to allow it to come up gradually from a cooler temperature to natural temperature, and dry off thoroughly before taking to the smokehouse.

Green Hanging Room.—In the event that a green hanging room is used, such as described in "The Packers' Encyclopedia," it requires from 3 to 5 days, de-

pending upon weather conditions, to prepare the green stuffed sausage for the smokehouse.

In a green hanging room product should be cured, to begin with at a temperature of 50 to 55 degrees, with sufficient air ventilation combined with heat to gradually dry off the casings. Under favorable weather conditions this can be accomplished in about 3 days by gradually raising from 50 to 55 degrees temperature up to 65 to 70 degrees. When the product is thoroughly dried off, and natural meat color shows through the casings, then deliver to smokehouse.

Smoking.—Smokehouse temperatures should be watched very closely, and carried at 90 degrees for the first 24 hours; then gradually raise to about 95 and not more than 100 degrees, in finishing off the product.

Use hardwood sawdust only, with an ordinary smudge fire to create a cloudy house.

Sawdust should be placed in the fire pit in the form of a figure eight, but this of course depends a great deal upon the draft of the house. Sometimes it is necessary to have a small pile of sawdust in each corner, and one pile in the center of the fire pit, in order to get an equalization of smoke throughout the house.

Steam Drying.—In cold climates it is advisable to have steam coils in the smokehouse to control the temperature in zero weather, especially where the temperature goes down to 35 or 40 degrees below zero. There have been cases where the product would come out of smoke under these conditions showing a ring around the edge of the meat next to the casing, caused by frost.

During the summer months hold the smokehouse temperature down to the lowest possible point.

Drying.—As soon as the product is sufficiently smoked, showing good color and firmness, remove immediately from smokehouse. Avoid draft, as the product is coming out of a temperature of around 95 degrees and in cold weather unless the room just outside the smokehouse is heated, there is great danger of chilling the product and causing it to wrinkle.

The product, therefore, must be removed rapidly and placed on trucks and covered with burlap, both sides and ends, and delivered to the dry room as quickly as possible.

In cold weather remove from trucks and bank in sections and cover with burlap, and allow to remain in this manner overnight. The following morning the burlap is to be removed and the sausage carefully spread in the hanging sections, at a distance of just a few inches apart, so that it will not touch. Then it is well to hang burlap on the sides and ends of the sections. Do not open windows close to the fresh smoked product for a few days at least.

Handling Casings

Do you know how to handle hog and sheep casings?

It means profit to you if you do, and LOSS to you if you don't.

Complete directions for handling both hog and sheep casings, all the way from the killing floor to the storage room, have been prepared by THE NATIONAL PROVISIONER. They are invaluable to the packer who wants to handle his casings in the right way.

Either or both of these may be had by subscribers, by sending in the attached coupon, together with a 2c stamp.

The National Provisioner:
Old Colony Bldg., Chicago, Ill.

**Please send me directions for handling sheep casings.
hog casings.**

(Cross out one not wanted.)

Name

Street

City

Enclosed find 2 cent stamp.

After the meat becomes set in the casings, gradually give the product a little air and heat, carrying dry room temperatures at about 55 to 58 degrees.

Dry room must be equipped with steam coils on side and end walls, also floor coils in an occasional hanging section at least. It must also have plenty of ventilation from side and end walls, also overhead ventilation to allow the odors to escape and maintain the proper atmospheric conditions.

Shipping.—The product may be shipped strictly fresh, medium dry, or fully dried. If not sold when fully dried, then the product should be transferred to a dry cooler temperature of 40 degrees, and carried in this cooler until shipped or sold.

Trouble in Curing Hams

A packer in Ohio is having some difficulty with his S. P. hams. He says:

Editor The National Provisioner:

We use a 70 degree brine on 14@16-lb. hams. Some come out of the smokehouse mild and some salty. We would like to know the proper way to soak them out in order to get them uniform.

What is the best sugar to use for curing, and where can we get it? We have seen real dark or black sugar, but don't know where to get it.

Do you know what causes dark spots in boiled hams? We have had quite a bit of trouble with spots in our boiled hams lately, and up to now have been unable to correct it.

The inquirer is curing his hams in 70 degree brine, 14@16 av. weights. He states that some hams come out of the smokehouse mild, others are salty, and he would like to know the proper way to soak them out in order to get them uniform.

The best method is to soak the hams about 4 hours in water, at a temperature of 65 to 70 degrees, changing the water once if necessary.

The best sugar to use for curing is genuine Louisiana second cane sugar, 90-92 sugar basis. This sugar is commonly bought by packers through sugar brokers. (Addresses on application.)

The inquirer mentions that he has seen a real dark or black sugar but does not know where to get it. This sugar is obtainable, and some small concerns are using it with good results, but caution is recommended in the purchase of the dark sugar. It would also be advisable to have a chemical analysis made of it before using, to be certain there is no foreign matter in it which might have a tendency to counteract the cure.

Regarding the third question, as to what causes dark spots in boiled hams with which inquirer has experienced considerable trouble recently. This is un-

Production and Sale of Casings

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It will pay you to investigate. Address
ROY L. NEELY

Broker of Casings Exclusively
602 Webster Bldg. Chicago, Ill.
Cable Address "ROLESNELY"

Curing S. P. Meats

More money is lost in poor curing than in almost any other line of meat manufacturing.

Too many curers operate on the "by guess and by gosh" plan—and then wonder what's the matter with their meats!

In the old days the best curing formulas were kept under lock and key, and there was supposed to be some mysterious power in them.

Today the best curers all know the best methods, and there are no secret formulas. The secret is in the intelligent use of the standard formulas.

Standard formulas and full directions for curing sweet pickle meats have been published by THE NATIONAL PROVISIONER. Subscribers can obtain copies by sending in the following coupon, accompanied by 2-cent stamp:

The National Provisioner:
Old Colony Bldg., Chicago, Ill.
Please send me copy of formula and
directions for "Curing S. P. Meats."

Name

Street

City

doubtedly caused either by the hams not being fully cured, or else the overhauling has been neglected.

If the inquirer had given a line on the cured age at which he was cooking his hams, we would be in a better position to judge. The 18@20 av. should be held close to 60 days in cure before using. And particular attention must be paid to the overhauling during the curing process, or such trouble as described by the inquirer will be experienced.

What are proper hog cooling temperatures? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

do

you really know who makes your sausage binder?

Who guarantees it against mould and discoloration? . . . And another thing—is it fresh when you get it?

Short's Sausage Binder is made in our own mill under our personal supervision. We brand it with our own name—and we GUARANTEE it!

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For the Superintendent, the Engineer
and the Master Mechanic

CLEAN STEAM SAVES MONEY.

By W. F. Schaphorst, M. E.

Clean steam for turbine and engine operation is essential in these days of high steam speed, high temperatures, and high pressures.

It is not uncommon to find deposits of scale or dirt in engine cylinders and on turbine blades. Sodium sulphate, dirt, and calcium carbonate are the principal offenders. Not only do the impurities clog, but they cause damage by cutting turbine blades and valve discs, making traps and valves inoperable, ruining engine cylinders, etc.

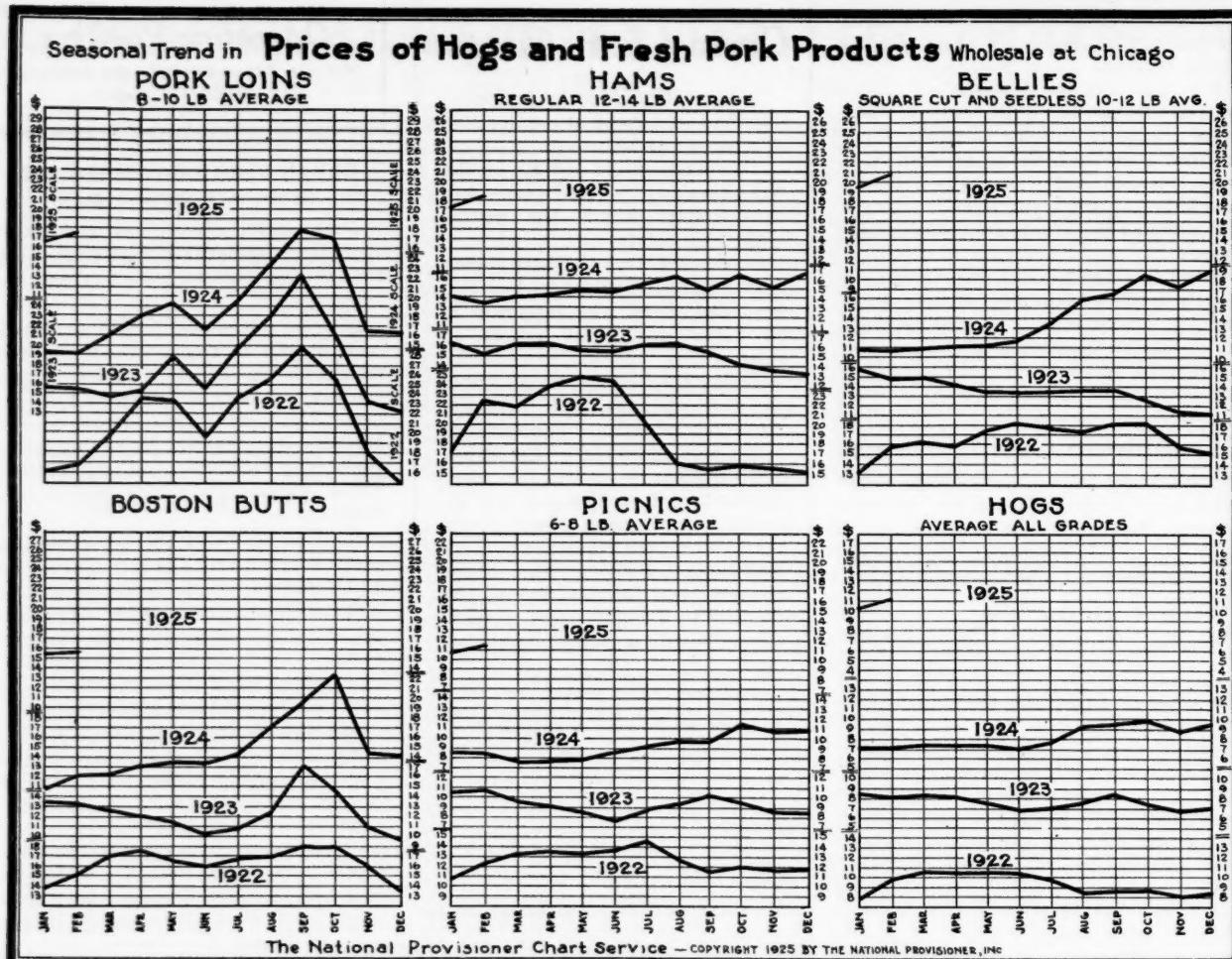
In order to avoid these troubles, one of the simplest methods is the installation of a steam purifier, the function of which is the elimination of moisture. By getting rid of the moisture all dirt is eliminated also, because it is only the water in steam that carries over the impurities. Dry steam cannot carry scaling impurities.

Although purifiers are installed principally to make steam clean, there is also a thermal saving involved. This saving is sometimes small and sometimes it amounts to a great deal. By removing all moisture, superheat can be increased. Hence from a heat standpoint, when using superheated steam, one can count on an increase of about 17 degrees to every 1 per cent of moisture removed.

Also turbine manufacturers give the reduction in steam turbine water rate of 1 per cent for every 12 degrees increase in superheat. If 2 per cent of moisture is removed, the superheat would therefore increase 34 degrees, which would be equivalent to almost 3 per cent reduction in turbine water rate.

One can easily figure for himself what this amounts to during an entire year. It may mean that the purifier will actually pay for itself within the first year as an economizing device. And in addition the owner gets clean steam and machine protection.





This chart in THE NATIONAL PROVISIONER MARKET SERVICE series shows the trend of prices of fresh pork products and live hogs for the first two months of 1925, with comparisons for the three years previous.

Prices of hogs have risen sharply since the first of the year, and product prices have also climbed upward, but not so rapidly as live hogs.

Fresh pork loins have been a troublesome product much of the time. In the early part of the period the price was exceedingly low. Later, with the decline in the hog runs, the price rose rapidly but was still far below the right level for this product. This has been one item that has contributed materially to the daily cutting loss on hogs.

Hams have been in a more satisfactory position, and the demand and accompanying price for bellies has been strong.

Boston butts showed little price increase during this period, and the upturn on picnics was slow.

The trend of all fresh pork products has been almost exactly opposite to that during the same period of the last two years, and much more nearly approaches that of 1922.

The same is true of the price of live hogs. The year of 1922 was more nearly a period of normal hog marketings than was true of either 1923 or 1924. During each of these years approximately 10,000,000 more hogs were marketed than in 1922.

Decline in export demand and heavy accumulations of product make the current decreased hog runs of less importance than they otherwise would be.

GERMAN PROVISION MARKET.

Lard receipts at Hamburg, Germany, were again lower during the week ending March 14, says Trade Commissioner E. C. Squire in his weekly cable to the Department of Commerce, with only fair stocks inland. The demand for this product on the Hamburg market was rather slow, although the inland demand was somewhat better.

Spot lard at Hamburg during the week sold at \$41.25@42.50 per 100 kilos. Lard for shipment generally ranged from \$42.00 @42.50 per 100 kilos.

The market for dry salt meats during the week was unchanged, these cuts moving slowly.

The prices of extra oleo oil were firmer although the business continued slow, \$28 @30 per 100 kilos being asked for spot

stocks. Extra oleo oil prices ranged from \$23.75@\$25.00 per 100 kilos, the demand for this product paralleling that for extra oil. Extra premier jus was also firmer. There was a fair demand for corned beef.

Receipts of livestock at 20 German markets for the week ending March 14 were as follows: Pigs, 80,300; calves, 22,500; cattle, 17,500; and sheep, 16,000. The top Berlin price for live hogs was 66 pfennigs per one half kilo live weight (14.26 cents per pound).

German official imports for the month of January indicate the arrival of 500 metric tons of bacon as compared with 4,000 metric tons for the month of January, 1924. Lard arrivals during the month were 11,750 metric tons, as compared with 14,640 metric tons for January, 1924. Canned meat arrivals were 750 metric tons, compared with 4,620 metric tons in January, 1924.

BRITISH PROVISION CABLE.

American hams on the Liverpool provision market were firm during the week ending March 14, says Trade Commissioner E. C. Squire in a weekly cable to the Department of Commerce. Demand for these products was fair, prices ranging from 103@112s per cwt.

There were relatively good inquiries for Cumberlands also, the prices for this cut generally ranging between 92 and 98s per cwt. Wiltshires were also in fair demand, 92@95s per cwt. being asked for spot stocks.

Bellies were firm, prices from 114@116s per cwt. being asked. Demand for picnics was only fair with prices ranging from 72@75s per cwt.

Lard was firm under steady trading, 90@91s per cwt. being generally the range of prices for this product during the week.

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Markets Quieter—Hogs React—Product Somewhat Easier—Prices Influenced by Grain—Stocks Show Moderate Decrease.

The past week the provision and lard market has been overshadowed to a large extent by the violent changes in the grain markets. The fluctuations in grain have been so wild that the natural influence on all kinds of product was to cause some selling pressure, and a disposition to work carefully, lest the panicky conditions in grain should extend into hogs and provisions.

The fact that the reaction in hogs was so comparatively moderate was thought to indicate a better relative position in hogs and product than in practically any other commodity. The declines in feed grains were much more drastic than declines in hogs and product, as they were directly influenced by the excitement in wheat.

Hog Receipts Drop.

The hog movement last week further tended to confirm the claims of small available supplies. The western receipts at the seven principal points were only 518,000 against 708,000 last year, and cattle 190,000 against 179,000, while the movement of sheep showed an increase amounting to 217,000 against 178,000.

The lighter movement of hogs was considered as directly attributable to lack of supplies in the country and belief that the hogs are not available, or they will come in at the price. The radical readjustment of the hog-corn ratio may have had something to do with this situation, as the present price of hogs offers a profit of 15 to 20c a bushel in feeding even contract corn, while the lower grades show a big profit.

Some argument has been advanced that the holding back of the hogs is not so much the result of lack of supplies as it is the very attractive feeding conditions which may mean that farmers are fattening hogs and that a more liberal movement of heavier weight hogs will be seen within a comparatively short time.

Small Decrease in Chicago Stocks.

The mid-month stock of product at Chicago showed a small decrease in lard compared with March 1st, but the total is about three times as large as last year. The fact that production and shipments into Chicago continue on such a large scale is rather surprising, as the local packing at Chicago since March 1st shows a considerable decrease compared with last year. The receipts and shipments are partly responsible for the change in tendency, receipts have been somewhat larger than last year, while shipments have been smaller, the combination accounting for the decrease in the local stock.

The Chicago midmonth stocks follow:

	Mar. 15, 1925	Mar. 1, 1925	Mar. 15, 1924
Mess pork, brls.....	174	438	416
Lard, reg. lbs.....	67,353,945	68,514,674	21,114,142
Other lard, lbs.....	10,063,081	12,393,381	6,560,728
Sh. rib sides, lbs.....	6,250,522	6,387,874	2,895,056
D. S. cl. bellies, lbs.....	7,062,524	8,417,815	21,319,202
D. S. rib bellies, lbs.....	4,332,307	3,972,070	5,621,316
Ex. s. c. sides, lbs.....	354,005	192,539	339,036

The monthly Government report of cold storage holdings of meat products showed a grand total of 1,100,000,000 lbs. against

1,021,000,000 lbs. February 1st, 1,063,000,000 lbs. last year, and a five year average of 1,023,000,000 lbs. The frozen beef stocks showed a decrease of 11,000,000 lbs. for the month. Dry salt pork showed an increase for the month, and pickled pork, and in process of cure, a small increase for the month.

The effect of the price continues to be reflected in the export shipments. The shipments of lard the past week as shown by the commercial figures was 7,600,000 lbs. against 17,600,000 lbs. last year, and meats 11,600,000 lbs. against 17,700,000 lbs. last year.

Price Affecting Exports.

There are several explanations given of this change in the export movement of hog-products. The one thing which stands out most prominently is the relative price compared with a year ago. This is undoubtedly having a good deal of effect, but on top of that is the theory advanced in some circles that the price of both bread and feed grains on the other side has had considerable to do with the falling off in the export movement.

The observation of a traveling expert in Europe has been that owing to the high price of bread and feed grains, farmers have been selling their bread and feed grain and have not bought as much imported feed-stuffs and therefore have been compelled to sell more of their livestock. In addition the relative price of competing vegetable oils abroad has had more or less influence on the export demand for American animal fats.

PORK—The market continues very firm with demand fair. Mess New York quoted

at \$40.00; family, \$38.00@42.00; fat backs, \$39.00@44.00. At Chicago mess was \$38.00.

LARD—Demand moderate but prices very firm with stocks decreasing slightly. At New York prime western was quoted at 17.65@17.75; middle western, 17.45@17.55; city, 17½c; refined to the continent, 18½c; South American, 19½c; Brazil kegs, 20½c; compound, 13¾c.

At Chicago regular lard in round lots was quoted at May price; loose, 50c under May and leaf 87½c under May.

BEEF—The market was moderately active and firm. Mess quoted at \$18.00@19.00; packet, \$18.00@19.00; family, \$21.00@23.00; extra India mess, \$34.00@35.00; No. 1 canned corn beef, \$2.75; No. 2, six pounds, \$17.50; pickled tongues, \$55.00@65.00 nominal.

SEE PAGE 37 FOR LATER MARKETS.

DANISH BACON EXPORTS.

Bacon exports from Denmark for the week ending March 14, 1925, amounted to 4,000 metric tons. The total amount went to England, according to cable reports to the U. S. Department of Commerce.

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ending March 14, 1925, are reported by the U. S. Department of Commerce as follows:

Hams and Shoulders, Including Wiltshires.

	Week ending Mar. 14, 1925	Mar. 7, 1925	Feb. 28, 1925	to Mar. 14, 1925*
	M lbs.	M lbs.	M lbs.	M lbs.
Total	1,796	2,353	2,092	165,593
To Belgium	3	7,628
Germany	42	549
Netherlands	1,675
United Kingdom	1,394	1,603	2,520	133,344
Other Europe	6	41	1,769
Canada	156	218	191	5,257
Cuba	174	414	243	10,974
Other countries	24	74	38	4,397

Bacon, Including Cumberlands.

	Week ending Mar. 14, 1925	Mar. 7, 1925	Feb. 28, 1925	to Mar. 14, 1925*
	M lbs.	M lbs.	M lbs.	M lbs.
Total	7,428	7,370	4,931	214,910
To Belgium	540	367	8,463
Germany	713	675	20,143
Netherlands	135	68	120	8,280
United Kingdom	5,867	6,445	3,467	131,760
Other Europe	155	848	238	26,019
Canada	24	70	1,897
Cuba	2	9	34	15,717
Other countries	2,079

Lard.

	Week ending Mar. 14, 1925	Mar. 7, 1925	Feb. 28, 1925	to Mar. 14, 1925*
	M lbs.	M lbs.	M lbs.	M lbs.
Total	16,981	10,168	10,957	595,458
To Belgium	880	308	20,075
Germany	8,103	1,103	3,511	209,067
Netherlands	1,349	873	552	46,974
United Kingdom	3,877	3,827	3,363	149,442
Other Europe	458	1,672	1,309	6,913
Canada	111	5,818
Cuba	1,696	1,112	1,050	60,008
Other countries	376	1,301	664	36,130

Pickled Pork.

	Week ending Mar. 14, 1925	Mar. 7, 1925	Feb. 28, 1925	to Mar. 14, 1925*
	M lbs.	M lbs.	M lbs.	M lbs.
Total	413	544	229	17,269
To Belgium	178
Germany	36	20	434
Netherlands	85
United Kingdom	52	46	15	2,233
Other Europe	6	274	2,291
Canada	236	116	144	4,078
Cuba	11	46	1,770
Other countries	52	62	50	6,200

WEEK ENDING MARCH 14, 1925.

	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.	Pickled pork, M lbs.
Boston	6	24	24	26
Detroit	870	505	192	39
Port Huron	124	24	173	226
Key West	174	1,054
New Orleans	24	2	1,034	43
New York	112	6,351	14,347	36
Philadelphia	486	530	45	43
Portland, Me.

*Revised to January 31. Including exports from all ports.

March 21, 1925.



Extra Profits for you who smoke meats

Would you like to get a greater margin of profit on your present output of smoked meats?

If you would, investigate this method used with great success by packers in every important city in America.

"What will it do for me?"

It eliminates flabby meats, shrivelled meats, meats with poor flavor and wrong color, meats that go out to injure the good name of your brand.

What is it?

Powers Automatic Temperature Control. It is Thermostatic. It keeps gas-fired smoke houses at an even temperature. You simply set it for whatever temperature you require. It is accurate, always on the job—never loafing nor goes to sleep—never forgets—never guesses wrong—never asks for bigger pay. Its

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Please send me particulars of your 30 day free trial and prices of your Thermostatic Control for Smoke Houses.

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Cheaper Hogs!

Try killing hogs shipped direct from country points.

No stale or feverish hogs; all hogs fresh. Can ship to you same day as farmer delivers.

Can furnish many loads per week.

We sell them cheaper!

Guarantee as represented.

Write or wire for particulars.

Ramsbottom Hog Purchasing Co.
Munden, Kansas.

PHILADELPHIA MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending March 14, 1925:

	Week ending	Previous week.	Cor. week.
Western dressed meats: Mar. 14.			1914.
Steers, carcasses	2,349	2,204	2,275
Cows, carcasses	700	832	704
Bulls, carcasses	271	213	227
Veals, carcasses	2,003	2,036	2,101
Lambs, carcasses	9,650	7,808	6,533
Mutton, carcasses	1,275	1,885	1,057
Pork, lbs.	369,361	395,144	549,497
Local slaughters:			
Cattle	2,061	2,087	2,419
Calves	2,445	2,354	1,062
Hogs	12,478	18,978	23,803
Sheep	4,099	5,315	4,290

BOSTON MEAT SUPPLIES.

Receipts of western dressed meats and slaughters under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending March 14, 1925, with comparisons:

	Week ending	Previous week.	Cor. week.
Western dressed meats: March 14.			1924.
Cows, carcasses	1,742	2,127	1,543
Steers, carcasses	2,417	1,474	1,441
Bulls, carcasses	45	31	62
Veals, carcasses	1,113	1,853	1,354
Lambs, carcasses	12,056	12,667	10,500
Mutton, carcasses	502	612	771
Pork, lbs.	340,417	417,486	270,611
Local slaughters:			
Cattle	1,775	1,547	1,000
Calves	3,040	1,873	3,215
Hogs	10,396	13,787	16,572
Sheep	4,876	2,808	3,187

EXPORTS OF PROVISIONS.

Exports of provisions from the Atlantic and Gulf ports for the week ending March 14, 1925, with comparisons:

	Week ended Mar. 14, 1925.	Week ended Mar. 15, 1924.	From to Mar. 14, 1925.
United Kingdom...		25	1,056
Continent	180	155	6,915
West Indies	817	1,943
B. N. A. Colonies..	120
Total	180	997	10,024
BACON AND HAMS, LBS.			
United Kingdom...	7,607,500	8,816,200	202,568,610
Continent	1,737,000	8,656,500	26,003,700
Sth. and Ctl. Amer.	120,000
West Indies	109,500
B. N. A. Colonies..	93,000
Other countries	100,000	557,500	
Total	9,344,500	17,572,700	229,452,310
LARD, LBS.			
United Kingdom...	3,619,940	3,019,985	82,521,065
Continent	10,904,008	15,020,302	180,462,419
Sth. and Ctl. Amer.	133,000	1,970,248
West Indies	4,032	51,000	1,633,589
Other countries	16,240	54,012
Total	14,682,220	18,091,287	266,641,333
RECAPITULATION OF THIS WEEK'S EXPORTS.			
From—	Pork, bbls.	Bacon and hams, lbs.	Lard, lbs.
New York	180	7,166,500	1,434,000
Portland, Me.	1,274,000	17,000
Baltimore	25,000
New Orleans	146,000
St. John, N. B.	904,000	147,000
Total week	180	9,344,500	14,682,220
Previous week	1,640	11,231,150	9,553,160
2 weeks ago	118	8,669,050	9,526,915
Cor. week, 1924	997	15,572,700	18,061,287

Comparative summary of aggregate exports in lbs., from Nov. 1, 1924, to Mar. 14, 1925:
1924-1925 1923-1924 Decrease.
Pork, lbs. 2,004,800 4,485,200 2,480,400
Bacon & Hams, lbs. 229,452,310 377,601,675 148,149,365
Lard, lbs. 226,641,333 385,196,642 158,555,300

CHICAGO MID-MONTH STOCKS.

Stocks of provisions in Chicago at the close of business on March 14, 1925, with comparisons, are reported by the Chicago Board of Trade as follows:

Mar. 14, Feb. 28, Mar. 14,
1925. 1925. 1924.

	Week ending	Previous week.	Cor. week.
Mess pork, new, made since Oct. 1, '24, brns.	174	438	416
P. S. lard, made since Oct. 1, 1924, lbs.	67,355,945	68,514,674	21,114,142
Other kinds lard....	10,035,601	12,393,534	6,569,728
S. R. middles, made since Oct. 1, 1924, lbs.	6,250,522	6,547,874	2,897,056
D. S. clear bellies, made since Oct. 1, 1924	7,062,524	8,415,715	21,319,202
D. S. clear bellies, made previous to Oct. 1, 1924	2,100
D. S. rib bellies, made since Oct. 1, 1924	4,332,307	3,972,070	5,615,916
D. S. rib bellies, made previous to Oct. 1, 1924	5,400
Extra short clear middles, made since Oct. 1, 1924, lbs....	354,005	192,539	339,036

NEW YORK MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under federal inspection for New York City, N. Y., are officially reported for the week ending March 14, 1925, with comparisons as follows:

	Week ending	Previous week.	Cor. week.
Western dressed meats: Mar. 14, week.			1914.
Steers, carcasses	7,713	6,858	5,838
Cows, carcasses	1,053	1,041½	962½
Bulls, carcasses	145	188	209½
Veal, carcasses	13,139	12,610	10,553
Hogs and pigs	55
Lambs, carcasses	28,149	23,148	16,725
Mutton, carcasses	5,633	6,343	4,982
Beef, cuts, lbs.	164,754	93,115	155,637
Pork cuts, lbs.	993,520	1,416,900	1,160,361
Local slaughters:			
Cattle	10,285	11,357	9,183
Calves	14,869	15,397	11,592
Hogs	42,025	54,599	62,501
Sheep	34,345	43,754	37,741

LARD AND GREASE EXPORTS.

Exports of lard from New York, March 1 to March 18, were 28,173,755 lbs.; tallow, none; greases, 6,223,600 lbs.; stearine, none.

TALLOW, STEARINE, GREASE AND SOAP

WEEKLY REVIEW

TALLOW—The market the past week, after holding rather firmly but with trade dull, with soapmakers holding off as far as possible, weakened and was 3½c lower than recent sales, with a fair turn-over in extra, New York, on a basis of 9¾c. A strong market, with sentiment generally friendly, suddenly weakened, apparently due to the refusal of consumers to follow the advance and possibly influenced to some extent by the weakness in grain.

However, there was no weakening noticeable elsewhere in the grease list, so that the break in tallow was more or less a surprise. Persistently one hears of the smaller number of cattle in the country and the prospects for lessened tallow production, while cotton oil has worked away from the soap-kettle entirely, for the time being, and nothing is heard of pressure from outside oils or foreign tallows.

At New York special was quoted at 9¼c; extra at 9¾c and edible nominally around eleven cents.

At Chicago a rather firm tone prevailed, but trade was slow; edible listed eleven cents paid; city fancy, 10½@10½c; prime packer, 10c paid, 10½c asked; No. 1 grade, 9¾c asked; No. 2, 9c paid.

At the London auction on March 18th, 894 casks were offered and 242 sold at prices unchanged to shilling lower than a week ago. Mutton quoted 47@50s; beef 45s 6d@46s 3d and good mixed at 45s 6d. At Liverpool Australian tallow was unchanged for the week; prime quoted at 46s 6d and good mixed at 45s 6d.

STEARINE—The market was rather dull the past week, and while there was no particular change in prices, the under-tone appeared easier with some let-up in

demand and owing to quieter interest in compound. At New York oleo was quoted at 14c asked, and at Chicago at 13½@14c.

OLEO OIL—The market was rather quiet and irregular with both domestic and foreign demand more moderate and with offerings a little freer, with extra quoted at 13@13½c, medium 13c asked, and lower grades 13½c sales.

LARD OIL—The market was somewhat stronger with prices ½@2c above those of a week ago on the better grades, while lower grades were firm but unchanged. Demand showed improvement, and the market reflected strength in the raw material.

At New York edible was quoted at 20½c; extra winter, 17½c; extra, 14½c; extra No. 1, 14c; No. 1, 13½c; No. 2, 13c.

NEATSFOOT OIL—A better demand, strength in the raw product and light offerings brought about a strong and higher market. At New York pure neatfoot quoted 15c; extra, 14c; No. 1, 13½c and cold pressed 17½c.

GREASES—A moderate demand, and evidence of a less strong tone in tallow made for a disposition on the part of consumers to hold off and wait for developments. Producers were not inclined to shade prices as yet, resulting in a position where buyers and sellers were apart in their ideas.

At New York yellow and choice house, it is said, would not bring over nine cents. A white quoted at 9½c; B White 9@9½c, and choice white nominally around 13c.

Chicago reported choice white grease steady; 11½c last paid. A white, 10½@11c asked; B White, 9½@10c asked; yellow, 9½@9½c asked and paid for low acid; house held at 9½c, and brown at 9c.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed fresh meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Thursday, March 19, 1925, as follows:

Fresh Beef—

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Choice	\$17.50@18.50	\$15.50@16.00	\$15.50@17.50	\$17.00@18.50
Good	16.50@17.50	14.50@15.50	14.50@15.50	14.50@16.00
Medium	14.00@16.00	13.50@14.50	13.00@14.50	14.00@14.50
Common	11.00@13.00	12.00@13.00

COWS:

Good	12.00@14.00	13.00@13.50	12.00@13.50	12.50@14.00
Medium	10.00@12.00	12.00@13.00	11.00@11.50	11.00@12.50
Common	8.00@10.00	10.50@11.50	9.00@11.00	8.50@10.50

BULLS:

Good	8.50@9.00	11.00@12.00
Medium	8.00@8.50	9.00@10.00
Common	8.00@8.50	8.00@8.75

Fresh Veal—

Choice	18.00@20.00	17.00@19.00	18.00@19.00
Good	16.00@18.00	16.00@18.00	15.00@17.00	16.00@18.00
Medium	13.00@14.00	13.00@15.00	13.00@15.00	14.00@15.00
Common	9.00@12.00	9.00@12.00	10.00@12.00	10.00@14.00

Fresh Lamb and Mutton—

LAMB:	29.00@34.00
Choice	25.00@26.00	25.00@26.00	25.00@26.00	23.00@25.00
Good	23.00@24.00	23.00@25.00	23.00@25.00	20.00@23.00
Medium	21.00@24.00	22.00@23.00	22.00@23.00	19.00@20.00
Common	19.00@20.00	18.00@21.00

YEARLINGS:

Good
Medium
Common

MUTTON:

Good	15.00@17.00	16.00@17.00	16.00@17.00	16.00@17.00
Medium	12.00@14.00	14.00@15.00	14.00@16.00	14.00@16.00
Common	9.00@11.00	12.00@13.00	12.00@14.00

Fresh Pork Cuts—

LOINS:	25.00@27.00	23.00@26.00
8-10 lb. average	26.00@28.00	23.00@25.00	24.50@26.00	22.00@25.00
10-12 lb. average	25.00@27.00	23.00@25.00	24.50@26.00	22.00@25.00
12-15 lb. average	24.00@25.00	21.00@23.00	23.00@25.00	21.00@24.00
15-18 lb. average	22.00@23.00	20.00@21.00	20.00@23.00	20.00@23.00
18-22 lb. average	20.00@22.00	19.00@21.00	18.00@21.00	19.00@21.00

SHOULDERS:

Skinned	17.00@18.00	16.00@17.50	16.50@18.00
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PICNICS:

4-6 lb. average	14.50@15.50	17.00@17.50	14.50@15.00	17.00
6-8 lb. average	16.50@17.00	14.00@14.50	15.00@16.00

BUTTS:

Boston style	20.00@22.00	19.00@2.200	20.00@21.00
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* Veal prices include "hide on" at Chicago and New York.

Packinghouse By-Products

Blood.

Chicago, March 19, 1925.

The blood market is quiet but steady. Producers are holding for \$3.40, but very little trading has been reported.

Unit ammonia.

Ground	\$3.30@3.40
Crushed and unground	3.00@3.25

Digester Hog Tankage Materials.

There is a little activity in this market, and sales have been reported at \$3.00 for fancy material. Producers, however, have advanced their ideas again, and the market is again quiet.

Unit ammonia.

Ground, 10 to 12%, ammonia	\$2.90@3.10
Unground, 11 to 13%, ammonia	2.75@3.25
Unground, 7 to 10%, ammonia	2.00@2.50

Fertilizer Tankage Materials.

The market on fertilizer tankage materials has shown some activity. Sales have been reported at \$3.00, and producers are asking \$3.10 for high grade ground material, principally for spot goods.

Unit ammonia.

High grade, ground, 10-12%, ammonia	\$2.90@3.10
Lower grade, ground, 6-9%, ammonia	2.50@2.00
Medium to high grade, unground	2.25@2.50
Lower grade, unground	2.00@2.25
Hoof meal	2.90@3.00

Bone Meals.

The bone meals market is quiet but steady. Stocks seem to be smaller, and producers are more independent.

Cracklings.

The cracklings market is quiet. Not much material is offered.

Per ton.

Pork, according to grease and quality	\$50.00@70.00
Beef, according to grease and quality	30.00@45.00

Bones, Horns and Hoofs.

This market is about the same. There is a good demand for hoofs, which are scarce. Bones and horns are about steady.

Per ton.

Horns, unassorted	\$75.00@200.00
Culls	30.00@82.00
Hoofs, unassorted	30.00@35.00
Round shin bones, unassorted	47.50@52.50
Flat shin bones, unassorted	37.50@42.50
Thigh bones, unassorted	50.00@55.00

(NOTE.—Foregoing prices are for mixed carloads of materials indicated above.)

Glue and Gelatin Stock.

The market on jaws, skulls and knuckles is steady at \$31.00. Junk bones, \$25.00@26.00.

Per ton.

Calf stock	\$28.00@30.50
Edible pig skin strips	100.00@105.00
Rejected manufacturing bones	33.00@35.00
Horn pitha	23.00@25.00
Cattle jaws, skulls and knuckles	30.00@31.00
Junk and hotel kitchen bones	25.00@26.00
Sinews, plies and hide trimmings	21.00@23.50

Animal Hair.

There is a good demand for hog hair, although there is not much around. Winter production is in good demand.

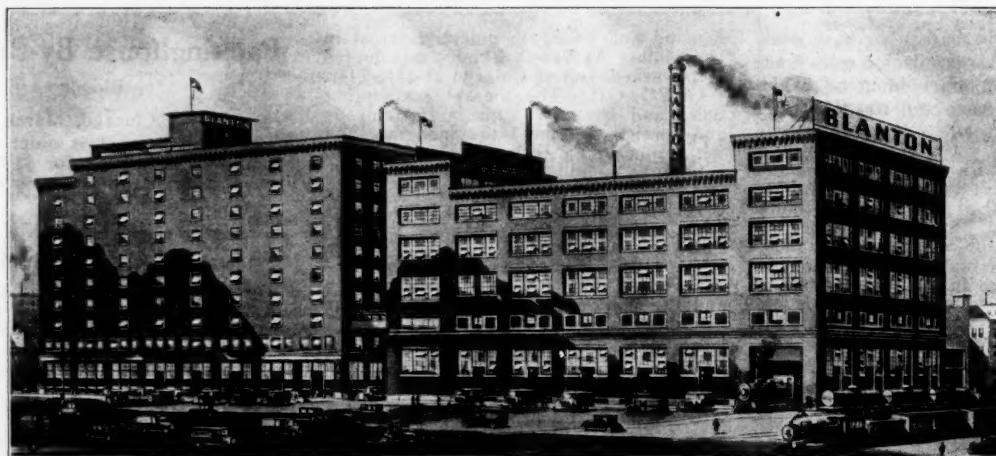
Per ton.

Cold dried, lbs.	3½@4c
Processed, lbs.	7@9c
Dyed	9½@12c
Cattle switches (110 to 100) each	3½@4½c
Horse tails, each	55@60c
Horse mane hair, green, lb.	12@13c
Unwashed dry horse mane hair, lb.	20@22c
Pulled horse tail hair, lb.	55@60c

Pig Skin Strips.

The market is quiet, sales of No. 1, 6@6½c, No. 2 and No. 3 edible fresh frozen mostly 5½c per lb. basis Chicago.

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OF THE
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WHOLESALE DEALERS:

Get Our Prices and Selling Plan
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TRADE GLEANINGS.

Charles Miller & Co. plan to erect a new packing plant in North Bergen, N. J. E. M. Carter and W. P. Allen are said to be interested in a cottonseed oil mill in Plainview, Tex.

Laredo Cotton Oil Mill Company has been incorporated in Laredo, Tex., with a capital stock of \$50,000 by H. L. Guinn.

George Kern, 349 W. 37th street, New York City, plans to erect an abattoir at 11th avenue and 40th street, New York. Bettendorf Packing Company, 1730 S. 9th street, St. Louis, Mo., plans to erect a new packing plant at 1550 S. 9th street.

The plant of the Rowley Packing Co., Racine, Wis., was slightly damaged by fire recently. Loss was estimated at about \$7,000.

National Cottonseed Products Company, Memphis, Tenn., has acquired the cotton oil mill of the Farmers Cotton Oil Company, Dyersburg, Tenn.

Slight damage was done by fire to the plant of the Bushwick Packing Company, Brooklyn, N. Y., recently. The blaze was confined to the smokehouse.

Laurens-Hartshorn Packing Company has been incorporated in Ft. Wayne, Ind., with a capital stock of \$450,000. Directors are Glenn A. Smiley, K. L. Seaman and W. C. Prange.

Standard Provision Company has been incorporated in Akron, Ohio, with a capital stock of \$51,250 by Ray C. Piero, Fred E. Wilhelm, Paul W. Foster, J. A. Reyman and Adrian Vardram.

Saunders Lone Star Company has been incorporated in Waco, Tex., with a capital stock of \$10,000 with D. A. Saunders as president and J. L. Davis, 2503 Austin avenue, Waco. The company will operate a cottonseed oil mill.

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, March 18, 1925.—The markets in fertilizer materials seem to be getting more active as manufacturers are in the midst of their shipping season. From most reports the tonnage being moved is very favorable.

Sellers are quoting ground tankage at around \$3.50 and 10c f.o.b. New York but with firm bids this price could probably be shaded. Very few sales were reported. The demand for underground tankage is more active and stocks are well cleaned out for March with a fairly active inquiry in the market.

Nitrate of soda is in good demand with spot stocks limited at some ports.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, March 17, 1925.—Latest quotations on chemicals and soapmaker's supplies:

Seventy-six per cent caustic soda, \$3.76 @3.91 per cwt.; 98 per cent powdered caustic soda, \$4.16@4.56 per cwt.; 58 per cent carbonate of soda, \$2.04@2.44 per cwt.

Clarified palm oil in casks of 2,000 lbs., 9 $\frac{1}{4}$ c lb.; olive oil foots, 9 $\frac{1}{2}$ @9 $\frac{1}{8}$ c lb.; East India Cochin cocoanut oil, 16 $\frac{1}{4}$ c lb.; Cochin grade cocoanut oil, domestic, 12c lb.; Ceylon grade cocoanut oil, 11 $\frac{1}{4}$ @11 $\frac{1}{2}$ c lb.

Prime summer yellow cottonseed oil, 13 @13 $\frac{1}{4}$ c lb.; soya bean oil, 14 $\frac{1}{4}$ c lb.; red oil, 11 $\frac{3}{4}$ @12 $\frac{1}{4}$ c lb.

Extra tallow, f.o.b. seller's plant, 9 $\frac{1}{4}$ c lb.; dynamite glycerine, nominal, 19 $\frac{1}{2}$ c lb.; saponified glycerine, nominal, 13 $\frac{1}{4}$ c lb.; crude soap glycerine, nominal, 12 $\frac{1}{4}$ c lb.; chemically pure glycerine, nominal, 19c lb.; prime packers grease, nominal, 9 $\frac{3}{4}$ @10c lb.

SOUTHERN MARKETS.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Mar. 19, 1925.—Prime crude cottonseed oil firm at 10c bid all directions; offerings extremely light. Refined active, demand excellent; 36 per cent meal, \$36.25; 41 per cent meal, \$38.65; 43 per cent meal, \$40.00; loose hulls, \$10.50; sacked hulls, \$14.00, all delivered New Orleans.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., March 19, 1925.—Prime crude cottonseed delivered Dallas, \$42.00; prime crude cottonseed oil, f.o.b. Dallas, 9 $\frac{1}{8}$ c: cracked cake and meal, \$36.00; mill run linters, 3@6c; snaps and bollies, \$32.00@37.00, depending upon grade.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Mar. 19, 1925.—Crude cottonseed oil, 10c nominal; mills not inclined to trade unless at higher price. Forty-one per cent meal, \$36.00, Memphis; loose hulls, \$7.75, Memphis.

SPANISH MEAT CONSUMPTION.

According to published figures there were butchered in the municipal slaughterhouse at Madrid during 1924, 87,717 beesves, 31,369 sheep, 406,017 lambs, 3,578 milch cows and 44,745 hogs. The total weight of these animals was 27,129,975 kilograms.

Calculating the population of Madrid at 800,000 the average consumption of meat was approximately 34 kilos or 75 pounds per person per year.

VEGETABLE OILS WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

Market Moderately Active—Undertone Firm—Sentiment Bullish—Cash Demand Quiet—Inquiries Plentiful—Lard Big Help—Sensational Grain Break Ignored.

A rather moderate trade featured the cotton oil market on the New York Produce Exchange the past week, and prices covered a rather narrow range. Nevertheless, the market gave an extremely good account of itself.

In fact, considering the outside developments the market could have been called inherently strong. At no time was there any material pressure on the list with the selling small and scattered, partly for profits and partly from the bearish element. But at all times there was a scattered demand, sufficient to take care of the offerings, which brought the market back readily from the minor breaks.

Sentiment Generally Friendly

Sentiment was generally friendly to the market, and prices acted accordingly. The bearish elements of the situation appeared to have been worn threadbare, and the continued strength in the hog and lard markets was sufficient to check any important declines in oil. Notwithstanding the lard help, cotton oil appeared to stand well on its own feet, and this was attributed largely to the lack of selling pressure.

The sensational decline in the grain market unsettled lard at times, but both the lard and oil markets stood up wonderfully well under this unsettling influence, which extended its weakness at times to the cotton and securities markets. That the decline in grains was overdone goes without saying and it might be noted that, notwithstanding the corn slump, hogs reached a new top at Chicago at \$14.60, making feeding operations still more profitable and undoubtedly making for a situation where hogs will keep on the farm and "finished" as far as possible.

Lack of Crude Pressure a Help.

A lack of pressure of crude oil was also a help to the market. Mills were small sellers around the ten-cent figure in the

southeast and Valley, while western packers were reported to have re-sold some crude at that level.

On the decline crude did not come out, which further increased the belief that this season's supply of crude had been pretty well taken care of, and that the crude markets the balance of the season would have less and less effect upon the situation in general. In Texas there were some sales at favorable rate points at 9½c, and bids at 9¾c in that state failed to bring out much oil.

Cash demand was reported fair to quiet, the consumer having apparently taken care of a good part of his needs for the time being. But nevertheless cash interests and refiners reported inquiries plentiful, and there was rather unanimous expression of belief that distribution of oil and compound the balance of the season was going to be large.

Speculative Position About the Same.

The speculative position of the market has not changed very materially. There is a large open speculative long interest in the market, with the short interest mainly hedges. Many view such a condition as unhealthy, but a good part of the long interest is believed to be hedged by short sales of lard at the west. The balance of the long interest in oil has such confidence at the present discounts of about 5½c per lb. under lard, that it is

not easy to shake their belief in ultimately higher prices.

The question of large distribution appears to be well settled in the speculators' minds. Whether or not their anticipations will materialize remains to be seen, and judging by the general condition of the trade, it will take either a slump in lard or a long period of poor cash demand to bring about any liquidation of importance.

There is a disposition among the longs to expect a final cotton crop estimate of 13,750,000 to 14,000,000 bales, a liberal leeway on their part, and they feel that they have the backing of an unsatisfactory start for the new crop, owing to the western drought. On the other hand, there is the question of how much more buying power can be attracted, to enhance values. Some feel that the longs are carrying as much as they dare to, while others expect that the next buying movement will come from the manufacturers in the way of lifting hedges against cash sales.

The question of deliveries on contracts appears to be over-looked at this time, for the reason that a report has circulated that there are longs in the May delivery who will readily take up the oil on contract and this has relieved the speculative mind of deliveries, at least for the time being.

May Discount About the Same.

The discount for the May delivery has not changed materially the past week, although May was switched to Sep. at one time at .74, the widest thus far. The May discount under July ranged from .42 to .45, and while there are those who still feel that this difference will widen much further under May liquidation that is bound to come, there are others who are predicting that the deliveries will be taken care of, and that the May discount will widen considerably, if such proves to be the case.

A great deal depends on the lard developments. Notwithstanding much smaller hog receipts the past two weeks, Chicago lard stocks decreased only about 3½ million pounds, and total over 77,000,000 lbs. against about 27,700,000 at this time last year. At the same time, something to be borne in mind is the fact that hogs are now being fattened with corn, and that the prospects are that the weights will be much heavier than for several months past.

The Government Report, issued on Thursday, showed a disappearance in Feb-

Cottonseed Crushers Meet

The annual convention of the Interstate Cottonseed Crushers Association will be held at New Orleans, La., during the week beginning May 11. Headquarters will be at the Roosevelt Hotel.

The rules committee will meet on Monday and Tuesday, May 11 and 12, and the regular sessions of the convention will begin on Wednesday, May 13.

The food and feed value of the cotton crop will be the key note of this year's convention.

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March 21, 1925.

ruary of 227,500 bbls. against about 152,000 bbls. the same month last year.
COTTONSEED OIL—Market transactions—

Friday, March 13, 1925.

	Range	Closing	Sales. High. Low. Bid. Asked.
Spot	1100	a 1140	
Mar.	1100	a 1130	
April	1110	a 1125	
May	4500 1136	1128 1132	1133
June	100 1148	1148 1140	a 1160
July	9500 1182	1173 1177	a 1178
Aug.	1000 1190	1182 1180	a 1192
Sept.	5700 1206	1202 1205	a 1206
Oct.	1168	a 1180	
Total sales, including switches,	23,000 P.		
Crude S. E.	9 1/4-10.		

Saturday, March 14, 1925.

	Range	Closing	Sales. High. Low. Bid. Asked.
Spot	a		
Mar.	1090	a 1130	
April	1110	a 1120	
May	4200 1130	1121 1128	a 1130
June	1140	a 1160	
July	1700 1177	1167 1177	a 1180
Aug.	100 1190	1190 1185	a 1195
Sept.	4700 1205	1198 1205	a 1206
Oct.	1160	a 1180	
Total sales, including switches,	14,900 P.		
Crude S. E.	10 nom.		

Monday, March 16, 1925.

	Range	Closing	Sales. High. Low. Bid. Asked.
Spot	1100	a 1150	
Mar.	1100	a 1135	
April	1115	a 1135	
May	3200 1152	1140 1141	a 1143
June	1160	a 1161	
July	4600 1196	1183 1184	a 1187
Aug.	1400 1210	1198 1198	a 1202
Sept.	4500 1225	1211 1212	a 1214
Oct.	1165	a 1180	
Total sales, including switches,	15,300 P.		
Crude S. E.	9 1/4-10.		

Tuesday, March 17, 1925.

	Range	Closing	Sales. High. Low. Bid. Asked.
Spot	1110	a 1175	
Mar.	1110	a 1150	
April	1125	a 1135	
May	4900 1147	1125 1145	a 1146
June	1160	a 1175	
July	4600 1190	1174 1187	a 1189
Aug.	300 1192	1192 1198	a 1205
Sept.	4100 1220	1204 1212	a 1213
Oct.	1150	a 1185	

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 In Barrels or Tanks
Hardened Edible Cocoanut Oil
COTTON OIL FUTURES
 On the New York Produce Exchange

Total sales, including switches, 14,900 P.
 Crude S. E. 10 Asked.

Wednesday, March 18, 1925.

	Range	Closing	Sales. High. Low. Bid. Asked.
Spot	1110	a 1150	
Mar.	1110	a 1140	
April	1120	a 1140	
May	6800 1148	1139 1147	a 1149
June	1160	a 1175	
July	5600 1190	1185 1188	a 1189
Aug.	1200	a 1205	
Sept.	2800 1219	1215 1216	a 1217
Oct.	1167	a 1185	
Total sales, including switches,	17,400 P.		
Crude S. E.	10 nom.		

Thursday, March 19, 1925.

	Range	Closing	Sales. High. Low. Bid. Asked.
Spot	1100	a 1130	
Mar.	1100	a 1225	
April	1110	a 1125	
May	1154 1136	1136 1137	a 1137
June	1140	a 1170	
July	1193 1177	1177 1178	a 1178
Aug.	1212 1193	1191 1191	a 1194
Sept.	1224 1207	1208 1208	a 1209
Oct.	1168	a 1180	

SEE PAGE 37 FOR LATER MARKETS.

COCOANUT OIL—A firm market, with higher prices, and a fairly active inquiry with offerings more firmly held featured the cocoanut oil market the past week. Sellers' tanks, Pacific coast, prompt and forward shipment, sold at 9 1/2c and the market was influenced somewhat by strength in competing articles and in other greases but was later unsettled by a drop of 3 1/2c in tallow.

At New York Ceylon barrels quoted at 11 1/4c; tanks coast, 9 1/4c; tanks New York, 9 1/2@9 3/4c; Cochin, bbls., New York, 11 1/2c; edible bbls., New York, 12 1/2c.

SOYA BEAN OIL—The market was moderately active and was firm. Sellers' tanks coast, prompt, selling at 10 3/4c with further offers at that level. At New York crude, bbls., quoted 12 1/2@13c; edible, nominal; tanks, Pacific coast, 10 3/4c.

CORN OIL—The market was rather steady and moderately active, with offerings on the whole limited and well held. Western mills reported sales of crude at 10 3/4c f.o.b. followed by sales at 10 1/2c. The firmness in cotton oil tended to check the declines. Demand for refined corn oil fair. At New York crude, barrels, quoted 12@12 1/2c; refined barrels, 13 1/4@13 1/2c; cases, \$13.88; buyers' tanks, f.o.b. mills 10@10 1/2c.

PALM OIL—A rather firm tone prevailed the past week, and while business was limited, offerings were steadily held and the market continued firm with other oils. Tallow was weaker. Spot stocks of Lagos reported small. At New York Lagos spot quoted 9 1/2@9 3/4c; prompt shipment, 9 1/2c; Niger spot, 8 3/4@9c; prompt and forward shipment, 8 1/2@8 3/4c.

PALM KERNEL OIL—A rather quick market, but a firm one, featured this oil and casks, New York, were quoted at 10@10 1/2c.

SESAME OIL—The market continued

a purely nominal affair with a lack of interest; spot supplies limited, European offerings light, and edible, barrels, New York 15 1/2c.

COTTONSEED OIL—Demand less active but fair with the market firm and refined, barrels New York, quoted 12 1/2@12 1/2c. Crude southeast 10c; Valley, 9 3/4c; Texas 9 3/4c nominal.

BRAZIL WANTS RENDERERS.

Concessions will be granted to firms installing plants to produce animal oils and fats in the state of Para, Brazil, according to a report received by the Department of Commerce from Consul Jack D. Hickerson, Para, Brazil.

The favors which the Government is empowered to award include the exemption from all State taxes (except export) for fifteen years, a reduction of 50 per cent in export taxes for ten years, and the use of the State's good offices with the Federal Government to obtain exemption from import duty on machinery and material for the erection and operation of the plants and with the municipal government in Para to obtain exemption from local taxation.

The obligations of the concessionaires include the completion of the factories within two years, the admittance of five apprentices, the operation of the plants with at least three-fourths Brazilian labor (except for technical employees), and the submittal of a detailed annual report to the Government.

MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at the port of New York for the week ending March 14, 1925, are reported officially as follows:

Point of origin—Commodity	Amount.
Canada—Smoked pork	3,148 lbs.
Canada—Veal livers	828 lbs.
Canada—Veal feet and heads	42 lbs.
Canada—Pork tenderloins	4,044 lbs.
Canada—Beef tongues	583 lbs.
Canada—Lamb backs	1,511 lbs.
Germany—Sausage	5,123 lbs.
Germany—Smoked hams	10,081 lbs.
So. America—Potted meat	8,500 lbs.
Ireland—Hams and bacon	2,255 lbs.
Switzerland—Bouillon cubes	600 lbs.
England—Corned beef	121 lbs.
England—Beef extract	1,080 lbs.
England—Beef cubes	80 lbs.
England—Miscellaneous meats (canned)	300 lbs.

PROPOSALS.

PROPOSALS FOR INDIAN SUPPLIES.—Department of the Interior, Office of Indian Affairs, Washington, D. C., Mar. 16, 1925. Sealed proposals, plainly marked on the outside of the sealed envelope: "Proposal for Groceries" (or other class of supplies, as the case may be) and addressed to the "Commissioner of Indian Affairs, U. S. Indian Warehouse, 1749 West Pershing Road, Chicago, Ill." will be received until 10 o'clock a.m., standard time, on each of the following dates and on the class of supplies specified, and then opened: Dry Goods, Apr. 24, 1925; Underwear, hosiery, gloves, suspenders, hats and caps, Apr. 28, 1925; Notions, Apr. 30, 1925; Groceries, Apr. 23, 1925; Agricultural implements, wagons, etc., May 5, 1925; Schoolbooks, etc., May 2, 1925; Chinaware, etc., Apr. 30, 1925; Automobile supplies, May 4, 1925. Similar proposals on Clothing and Piece goods, addressed to the "Commissioner of Indian Affairs, Washington, D. C." will be received until 10 o'clock a.m., standard time, of Apr. 15, 1925, and then opened. Schedules covering all necessary information for bidders will be furnished upon application to the Indian Office, Washington, D. C., or the U. S. Indian Warehouses at Chicago, St. Louis and San Francisco. The Department reserves the right to reject any or all bids or any part of any bid, and to post tentative awards promptly, subject to correction. CHAS. H. BURKE, Commissioner.

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THE WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS.

Provisions.

Hog products easier at close of week with irregularity in grains and easier hog markets. Larger hog receipts materialized than expected, but support was evident on all breaks and lard was especially stubborn to selling pressure. Cash trade moderate; clearances fair; premiums on lower grade cash corn 20@25c better than recently.

Cottonseed Oil.

Cotton oil dull and very steady; outside markets having no influence. Selling pressure lacking, demand small, sentiment mixed. February consumption, 227,500 bbls.; last year, 152,000 bbls.; visible supply, 1,580,000 bbls., or half million more than last year. Government ginning report 13,630,000 bales, about as expected. Trade again complaining of dullness in cash demand.

Quotations on cottonseed oil at Friday noon, were: March, \$11.00@11.30; April, \$11.00@11.30; May, \$11.35@11.40; June, \$11.40@11.65; July, \$11.78@11.81; August, \$11.95@11.98; September, \$12.08@12.10; October, \$11.70@11.80.

Tallow.

Tallow, extra, 9½c.

Oleo Oil and Stearine.

Stearine, oleo, 13¾c.

FRIDAY'S GENERAL MARKETS.

New York, March 20, 1925.—Spot lard at New York, prime western, \$17.45@17.55; middle western, \$17.25@17.35; city, \$17.00; refined, continent, \$18.25; South American, \$19.00; Brazil kegs, \$20.00; compound, \$13.75.

Liverpool Provision Markets.

Liverpool, March 20, 1925.—(By Cable)—Shoulders square, 77s; picnics, 74s; hams, long cut, 100s; hams, American cut, 103s; bacon, Cumberland cut, 94s; short backs, 106s; bellies, clear, 114s; Wiltshires, 94s; Canadian, 100s; spot lard, 88s 6d.

Hull Oil Market.

Hull, England, March 20, 1925.—(By Cable.)—Refined cottonseed oil, 43s, crude cottonseed oil, 39s.

COTTONSEED OIL EXPORTS.

Exports of cottonseed oil from New York, March 1 to March 18, 192 bbls.

GOOD SPRING LAMB CROP.

The condition of the early spring lamb crop, as of March 1, is generally very favorable, says the U. S. Department of Agriculture.

The situation indicates that the number of spring lambs available for market before July 1, will be considerably larger than last year and as large as in any year during the last five.

The quarantine against California shipments having been lifted, the receipts of spring lambs at middle western markets in April, May and June will be considerably larger than those of last year. However, because of large eastbound shipments of dressed lambs from California last year, supplies of dressed spring lambs at eastern points will be less than the increased market receipts of live lambs would indicate.

The supplies of early spring lambs in the usual order of their appearance in volume come from four general areas: California and Arizona; the Southeast (Tennessee, Kentucky and Virginia); the Southern corn belt; and the far Northwest. Conditions affecting the development of the early lamb crop in nearly all states of these areas were reported as better than at this date last year.

DUTCH PROVISION MARKET.

The stocks of pork cuts on the Rotterdam, Holland, market for the week ended March 14 were very light with demand quite poor, says Trade Commissioner E. C. Squire, in a report to the Department of Commerce. Lard stocks are also light and the demand poor.

Extra neutral lard stocks are fair in the face of a poor demand. The prices of this product being asked during the week ranged from 110@114 gulden per 100 kilos.

Extra oleo oil stocks were also small, prices ranging from 77@79 gulden per 100 kilos. Extra oleo stocks holdings were also light, prices ranging around 75 gulden per 100 kilos. Oleo products generally were considered firmer with buyers generally waiting for an expected stabilization on the market. This was true with the possible exception of premier jus for which there was a good demand.

Lard stocks on the Antwerp market were average with the demand fair while stocks of other pork products were small and the demand poor.

BRITISH MEAT IMPORTS.

Imports of meat for the week ending March 14 into Great Britain, according to Assistant Commercial Attaché Butler, London, in a cable to the Department of Commerce, were as follows: 3,867 carcasses of mutton, 9,724 carcasses of lamb, 14,692 quarters of beef from Australia. From New Zealand there were imported 47,548 carcasses of mutton, 16,659 carcasses of lamb and 2,531 quarters of beef. From South America, 31,149 carcasses of mutton, 32,982 carcasses of lamb, 4,125 quarters frozen beef and 68,029 quarters of chilled beef.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to March 20, 1925, show exports from that country were as follows: To England, 82,127 quarters; to the continent, 107,321 quarters; to other ports, none.

Exports of the previous week were: To England, 115,313 quarters; to the continent, 81,136 quarters, to other ports, none.

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ending March 12, 1925, with comparisons:

BUTCHER STEERS.

	1,000-1,200 Lbs.	Week ended Mar. 12.	Same week 1924.	Week ended Mar. 5.
Toronto	\$ 8.65	\$ 7.75	\$ 8.50	
Montreal (W)	8.00	7.37	8.00	
Montreal (E)	8.00	7.37	8.00	
Winnipeg	7.25	6.25	7.00	
Calgary	7.00	6.25	6.55	
Edmonton	7.00	6.25	6.75	

VEAL CALVES.

Toronto	13.50	12.00	14.00	
Montreal (W)	11.00	11.00	12.00	
Montreal (E)	11.00	11.00	12.00	
Winnipeg	10.06	10.00	11.00	
Calgary	9.00	6.00	9.00	
Edmonton	8.00	7.50	7.50	

SELECT BACON HOGS.

Toronto	14.53	8.80	13.95	
Montreal (W)	14.25	9.00	13.35	
Montreal (E)	14.25	9.00	13.35	
Winnipeg	13.75	8.08	12.54	
Calgary	13.47	6.87	12.48	
Edmonton	13.50	7.40	12.40	

GOOD LAMBS.

Toronto	17.00	16.00	17.00	
Montreal (W)	14.00	12.00	14.00	
Montreal (E)	14.00	12.00	14.00	
Winnipeg	13.00	13.00	13.00	
Calgary	14.50	13.00	14.50	
Edmonton	15.00	12.00	15.00	

RECEIPTS AT CENTERS.

SATURDAY, MARCH 14, 1925.

	Cattle.	Hogs.	Sheep.
Chicago	500	5,000	500
Kansas City	500	2,000
Omaha	200	6,000
St. Louis	300	2,000	500
St. Joseph	150	2,000	1,500
Sioux City	300	11,000	100
St. Paul	100	900	100
Ft. Worth	100	700
Milwaukee—No receipts.	300	300
Denver	100	300	11,600
Louisville	100	500
Wichita	400	500
Indianapolis	200	2,500	100
Pittsburgh	100	1,000	300
Cincinnati	200	1,200
Buffalo	100	1,000	400
Cleveland	200	1,200	500
Nashville, Tenn.	100	300
Toronto	200	500	100

MONDAY, MARCH 16, 1925.

	Cattle.	Hogs.	Sheep.
Chicago	19,000	38,000	19,000
Kansas City	19,000	7,000	7,000
Omaha	8,500	9,000	10,500
St. Louis	5,700	11,000	1,000
St. Joseph	3,000	2,000	11,000
Sioux City	4,000	10,000	1,500
St. Paul	2,600	16,000	1,500
Ft. Worth	2,500	1,800
Milwaukee	100	4,000	200
Denver	2,800	1,100	4,800
Louisville	700	1,000	300
Wichita	7,000	1,200	200
Indianapolis	1,000	3,000	100
Pittsburgh	900	5,000	3,800
Cincinnati	1,200	3,600	100
Buffalo	1,600	6,000	7,400
Cleveland	900	5,000	1,000
Nashville, Tenn.	100	700
Toronto	3,000	1,600	100

TUESDAY, MARCH 17, 1925.

	Cattle.	Hogs.	Sheep.
Chicago	10,000	16,000	18,000
Kansas City	10,000	7,500	6,000
Omaha	8,000	21,000	8,000
St. Louis	5,300	13,000	1,000
St. Joseph	3,000	3,500	9,000
Sioux City	2,600	17,000	1,500
St. Paul	3,100	14,000	500
Oklahoma City	700	1,000
Ft. Worth	1,800	1,500	300
Milwaukee	1,000	2,000	200
Denver	1,100	2,700	5,700
Louisville	100	800
Wichita	1,500	1,200	300
Indianapolis	1,400	7,000	300
Pittsburgh	100	1,500	1,000
Cincinnati	700	4,500	100
Buffalo	200	2,000	1,800
Cleveland	200	2,500	1,000
Nashville, Tenn.	100	600	100
Toronto	800	1,500	100

WEDNESDAY, MARCH 18, 1925.

	Cattle.	Hogs.	Sheep.
Chicago	10,000	18,000	20,000
Kansas City	9,500	8,000	1,500
Omaha	8,000	21,000	8,000
St. Louis	3,500	12,000	1,000
St. Joseph	3,000	9,000	7,000
Sioux City	4,000	20,000	1,500
St. Paul	3,000	18,000	500
Oklahoma City	600	1,100	100
Ft. Worth	3,800	1,800	800
Milwaukee	300	2,000	100
Denver	1,700	600	4,000
Louisville	200	700	300
Wichita	1,500	1,200	400
Indianapolis	1,400	7,000	300
Pittsburgh	100	1,500	1,000
Cincinnati	700	4,500	100
Buffalo	200	2,000	1,500
Cleveland	200	3,000	1,000

THURSDAY, MARCH 19, 1925.

	Cattle.	Hogs.	Sheep.
Chicago	3,000	33,000	8,000
Kansas City	500	9,000	1,500
Omaha	600	9,500	3,000
St. Louis	800	8,500	1,200
St. Joseph	300	4,000	1,000
Sioux City	1,200	16,000	1,000
St. Paul	1,400	11,500	800
Oklahoma City	900	1,100
Ft. Worth	1,700	800	300
Milwaukee	100	200
Denver	500	700	2,000
Louisville	200	800	100
Wichita	1,000	7,000	200
Indianapolis	1,000	5,000	800
Pittsburgh	1,500	3,000	800
Cincinnati	650	4,200	100
Buffalo	1,200	1,200	1,500
Cleveland	200	3,000	1,000

FRIDAY, MARCH 20, 1925.

	Cattle.	Hogs.	Sheep.
Chicago	3,000	33,000	8,000
Kansas City	500	9,000	1,500
Omaha	600	9,500	3,000
St. Louis	800	8,500	1,20

March 21, 1925.

LIVE STOCK MARKETS

CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)
Chicago, March 19, 1925.

CATTLE—Arriving when dressed markets were sluggish and shipping demand narrow, this week's moderate supply of beef steers, comprised largely of good and choice weighty offerings, proved too liberal and values sagged 25@75c, largely 50c. Better grade weighty steers showed the maximum decline.

Better grade yearlings and lower grades of all weights lost mostly 25@40c. Best yearlings topped at \$12.25, matured steers averaging 1,342 lbs. making \$11.90 with best heavies at \$11.50. The supply of fat cows was comparatively moderate but in sympathy with declining steer prices lost 15@25c, cows of value to sell at \$6.50@7.50 generally showing the most decline.

Bulls, although lower earlier in the week, closed steady. Calf values registered sharp declines, most kinds being \$1.50@2.50 under last Thursday's price levels, bulk to packers today making \$10.00@10.50 as against \$11.50@13.00 a week ago.

HOGS—Although prices sagged sharply today when supplies increased and shippers withdrew much of their support, the gains scored earlier in the week were sufficient to still leave a 20@40c advance, as compared with last Thursday. Light lights and slaughter pigs ruled 25@50c higher for the period.

Packing sows were scarce and these showed an average betterment of about 40c, with most of the upturns noted on the lower grades. Early in the week values reached new high levels for the year.

Trade was exceptionally erratic with fluctuations of frequent and sharp character. Tuesday saw all interests, including the big killers, in a wild scramble for numbers. Late in the week indifference marked buying with trade dragging out late in the afternoon.

SHEEP—Liberal receipts of fat lambs in the face of a congested and sharply lower eastern dressed trade, caused a series of sharp breaks that precipitated values downward \$1.00@1.50, weighty offerings receiving the brunt of the price trimming. Every day this week witnessed

extremely dull clearances of lambs with values daily slipping 25@50c.

On the close prime 78-lb. lambs reached the extreme limit of \$16.50, although the practical top was \$16.25, bulk of desirable weights selling downward from this figure to \$15.00.

Extremely weighty kinds moved largely around the \$14.00 figure, with occasional sales down to \$13.50. Clipped lambs met much the same fate as woolskins and values fell sharply.

Aged sheep in killing flesh met a dull outlet and values slumped mostly \$1.00, these kinds suffering from the declines registered by extremely weighty lambs.

OMAHA.

(Reported by U. S. Bureau of Agricultural Economics.)
Omaha, Nebr., March 19, 1925.

CATTLE—Unevenness featured the market on fed steers and yearlings this week with most grades showing a lower price trend, weighty steers showing the most loss. Generally prices are around 25c lower with weighty steers in extreme instances 35@50c lower.

The week's top price of \$11.25 was paid for choice long yearlings and medium

weight steers. Choice weighty steers topped at \$10.65.

Better grades of fat she stock held about steady, medium grades closing weak to 10@15c lower.

Veal prices declined 50@75c. Bologna bulls held steady and beef bulls advanced fully 25c.

HOGS—The hog market during the week was featured by wild fluctuations. The trend at the close, also on Monday and Tuesday, was upward, but on Wednesday and today sharp declines developed that partially wiped out the advances, today's quotations reflecting a net gain of 10@15c.

Bulk of sales today ranged \$13.40@13.75; top, \$13.90.

SHEEP—Sweeping declines occurred in the fat lamb trade, traceable to a weak to lower dressed lamb trade at Eastern cities and an unstable wool situation. Weighty lambs were hardest to move, these showing at the big end of a \$1.00@1.50 break.

Today's sales of handyweight and light lambs were mostly \$15.50@15.75, top \$16.00; strongweight lambs \$15.00@15.50; very heavy lambs downward to \$14.00 and a little under. A few sales of freshly shorn lambs registered at \$11.00@12.00.

Fat sheep showed a break of mostly 25c, bulk desirable weight ewes selling at \$9.25@9.75; week's top, \$10.25.

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, March 19, 1925, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

	CHICAGO.	KANSAS CITY.	OMAHA.	E. ST. LOUIS.	ST. PAUL.
TOP BULK OF SALES:	\$14.50 (early)	\$13.00	\$14.40	\$14.00	\$14.00
Hvy. wt. (250-350 lbs.), med-ch.	13.90@14.50	13.40@13.75	14.00@14.30	13.25@13.75	
Med. wt. (200-250 lbs.), med-ch.	14.10@14.30	13.60@13.90	13.60@13.75	14.15@14.30	13.75@14.00
Lt. wt. (180-200 lbs.), com-ch.	14.00@14.25	13.56@13.80	13.50@13.75	14.10@14.30	13.50@13.85
Lt. lt. (130-160 lbs.), com-ch.	13.50@14.15	12.80@13.75	12.75@13.65	13.50@14.20	13.00@13.75
Packing hogs, smooth	12.00@13.85	12.25@13.40	12.50@14.00	12.25@13.40	
Packing hogs, rough	13.30@13.50	13.00@13.25	12.75@13.00	12.75@13.00	12.50@12.75
Slight. pigs (130 lbs. down), med-ch.	11.25@12.75	10.75@12.75	10.00@12.50	11.00@13.00	11.50@12.25
Av. cost and wt. Wed. (pigs excluded)	14.33-241 lb.	13.92-243 lb.	13.91-241 lb.	14.27-208 lb.
Slaughter Cattle and Calves:					
STEERS (1,100 LBS. UP):					
Choice and prime	10.50@12.25	10.10@12.00	10.00@11.75	10.50@12.00
Good	9.75@11.25	9.15@10.90	9.15@10.90	10.00@11.00	9.00@11.00
Medium	8.50@10.50	7.90@9.50	7.65@9.85	8.75@10.00	7.50@9.25
Common	6.75@ 8.60	6.00@ 7.90	5.90@ 7.65	6.75@ 8.75	5.75@ 7.50
STEERS (1,100 LBS. DOWN):					
Choice and prime	11.25@12.25	10.90@12.15	10.90@12.00	11.25@12.00
Good	10.50@11.25	9.50@11.00	9.85@11.00	10.25@11.25	9.25@11.50
Medium	8.35@10.50	7.90@9.60	7.00@10.00	8.50@10.25	7.50@9.25
Common	6.50@ 8.50	5.85@ 7.90	5.85@ 7.60	6.50@ 8.50	5.50@ 7.50
Canner and cutter	5.00@ 6.30	4.00@ 4.50	4.00@ 5.85	4.50@ 6.50	3.75@ 5.25
LT. YRLG. STEERS AND HEIFERS:					
Good to prime (800 lbs. down)	9.75@11.75	9.50@11.50	9.15@11.25	9.50@11.75	9.00@11.25
HEIFERS:					
Good-choice (850 lbs. up)	8.50@11.00	7.65@10.50	7.60@10.35	7.50@10.00	7.25@ 9.25
Common-med. (all weights)	5.50@ 8.50	4.50@ 7.65	4.50@ 7.60	5.00@ 7.50	3.25@ 7.25
COYS:					
Good and choice	5.00@ 8.00	5.35@ 7.35	5.50@ 8.00	6.25@ 8.00	5.50@ 6.75
Common and medium	4.25@ 5.00	4.00@ 5.35	4.35@ 5.50	4.50@ 6.25	4.00@ 5.50
Canner and cutter	3.00@ 4.25	2.50@ 4.00	2.60@ 4.35	2.25@ 4.50	2.50@ 4.00
BULLS:					
Good-ch. (beef yrds. excluded)	4.85@ 6.25	4.85@ 6.00	4.75@ 6.25	5.00@ 6.50	4.25@ 6.25
Can-med. (canner and bologna)	3.50@ 5.00	2.85@ 4.85	3.00@ 4.75	3.00@ 5.00	3.25@ 4.25
CALVES:					
Med.-ch. (190 lbs. down)	8.50@11.50	7.00@10.25	7.00@10.50	8.00@12.00	6.00@10.50
Cull-com. (190 lbs. down)	5.50@ 8.50	4.50@ 7.00	4.00@ 7.00	4.00@ 8.00	3.50@ 6.00
Med.-ch. (190-200 lbs.)	6.00@11.50	5.50@ 9.75	5.25@10.00	6.50@11.50	4.50@ 9.25
Med.-ch. (260 lbs. up)	4.50@ 8.00	4.25@ 7.75	4.25@ 7.85	5.00@ 8.50	3.75@ 7.50
Cull-com. (190 lbs. up)	3.50@ 7.50	3.50@ 5.25	3.00@ 5.25	4.00@ 5.00	3.00@ 4.50
Slaughter Sheep and Lambs:					
(Quotations on full woolled basis.)					
Lambs, med-pr. (84 lbs. down)	14.25@16.25	14.00@15.75	13.50@16.00	14.25@16.25	13.00@15.50
Lambs, med-pr. (92 lbs. up)	13.25@15.25	12.50@15.00	12.50@14.50
Lambs, full-com. (all weights)	12.00@14.25	11.00@14.00	11.50@13.50	13.00@14.25	11.25@13.00
Yearling wethers, med-prime	11.50@14.00	11.25@13.75	11.50@13.50	11.50@14.00	10.75@13.25
Wethers, med-pr. (2 yrs. old and over)	8.75@12.50	7.75@11.00	7.75@11.50	8.00@12.25	7.75@11.50
Ewes, common to choice	6.25@ 9.75	5.50@ 9.85	6.50@10.25	6.00@10.25	5.25@ 9.00
Ewes, canner and cull	3.00@ 6.25	2.50@ 6.50	2.75@ 6.50	3.50@ 6.00	2.00@ 5.25

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ST. LOUIS.

(Reported by U. S. Bureau of Agricultural Economics.)

E. St. Louis, Ill., March 19, 1925.

CATTLE—Featuring the current week's trade were discounts applied to fat beef steers, medium to good heifers and all grades of beef cows. Compared with one week ago good beef steers and medium and good heifers 25c lower; common and medium steers, best light yearlings and heifers, canners and bologna bulls steady; beef cows 50c lower; good and choice light vealers 25@50c lower.

Tops for week: steers, \$11.25; best heavy steers, \$11.10; yearlings, \$10.90; light mixed yearlings, \$10.50. Bulks for week: steers, \$8.25@\$10.50; light yearlings and heifers, \$7.50@\$9.50.

HOGS—Hog values ascended sharply the first of the week but were subsequently put on the toboggan for a drop. Wednesday's top of \$14.60 was the highest for over four years. Top today was \$14.40 with best hogs available at \$14.20@\$14.25 late. Bulk of good butcher hogs brought \$14.20@\$14.30, or 35@40c higher than last Thursday.

Pigs are a little easier than last Thursday; packing sows a good 50c higher; bulk 140@160 lbs., \$13.25@\$14.00; 110@130 lb. pigs, \$12.00@\$13.00; light pigs, \$10.00@\$12.00; packers, \$12.85@\$13.00.

Receipts were somewhat smaller, total for four days being approximately 45,000 head; shipping demand very quiet.

SHEEP—Fat lamb prices were depressed \$1.25@1.50 under last Thursday with trade extremely dull at decline. Good to choice 84 lb. westerns reached \$15.50 on packer account today.

Fat light weight ewes at \$10.00@\$10.25 were about steady at the close.

KANSAS CITY.

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Mo., March 19, 1925.

CATTLE—Trade in beef steers ruled somewhat dull and draggy, especially on closing days and price levels have been reduced on practically all grades. Heavy beevies have been neglected and closing levels are 40@60c under a week previous with extreme cases as much as 75c lower.

Other fed steers are showing declines of 25@50c with the plainer grades selling under \$8.50 and choice to prime yearlings showing the least loss. Shipping demand was curtailed materially and the dressed beef market ruled lower, all of which was reflected in the week's foot trade.

The week's top was scored on yearlings at \$11.75 while handy weights scored \$11.20 and heavies \$11.00. Bulk of fed offerings were of value to sell from \$8.50@\$10.60.

She stock and bulls maintained about a

steady basis with a week ago, while killing calves closed 50c@\$1.00 lower, with top veals on late days at \$9.50.

HOGS—Hog values soared to new high levels the first two days of the week and choice butchers sold up to \$14.30, a new high point for the year and for several years previous. Since that time, however, a reaction has taken place and some of the advance has been erased.

Closing prices are uneven and generally 10@25c higher than last Thursday with most of the advance on light weights. Best strong weight butchers sold up to \$14.05 on today's market and the bulk of the more desirable weights cashed from \$13.60@\$13.90.

Packing sows are mostly 25c higher with \$13.00@\$13.25 taking the bulk on closing sessions.

SHEEP—Sharp price declines have been made on all grades of fat lambs compared with a week ago. Heavy selections have been punished severely and in most cases values on these have been reduced from \$2.00@\$2.50. Desirable weights met a little better outlet, but prices are around \$1.50 below last Thursday.

The week's top was \$17.00 early in the week and the bulk of the desirable weights went from \$15.75@\$16.60, while heavier kinds sold largely from \$14.25@\$15.00.

Aged sheep were scarce and prices are closing about 25c lower. Sales of fat ewes ranged from \$9.75@\$10.15 and shorn wethers sold from \$8.50@\$9.00 mostly.

ST. JOSEPH.

(Special Letter to the National Provisioner.)

So. St. Joseph, Mo., March 17, 1925.

CATTLE—Cattle receipts for two days around 5,700. There was a weak undertone to the fat cattle market and most classes are weak to 25c lower.

Best steers sold \$10.65@\$11.25, with bulk of sales \$9.00@\$10.50. Colorados sold \$8.50@\$10.00. Odd lots of cows sold \$7.00@\$8.00, bulk of fair to good kinds ranged \$5.00@\$6.75, with canners and cutters \$2.50@\$4.00.

Best mixed yearlings sold at \$10.50, with most sales \$8.50@\$9.50. Heifers sold mostly \$6.00@\$9.00, with some up to \$9.50.

Bulls mostly \$4.00@\$5.25, with some up to \$6.00. Calves 50c lower, best veals going at \$11.00.

HOGS—Hog receipts around 6,500 for two days, against 12,446 same days a week ago. There was a sharp decrease at all points and the market worked sharply higher. Compared with last week's close values are mostly 50c higher.

Tuesday's top was \$14.25 and bulk of sales \$13.85@\$14.25. Packing sows sold \$13.25@\$13.50.

SHEEP—Around 17,500 sheep were received in two days this week compared with 17,546 a week ago. Bulk of offerings consisted of heavyweight lambs,

medium and handy-weights being comparatively scarce. Values are 50@75c lower for the period, with best handy-weights Tuesday at \$16.25, and heavies on down to \$14.50.

Aged sheep were very scarce, not enough being offered to test the market, however values were quoted steady.

ST. PAUL.

(Reported by U. S. Bureau of Agricultural Economics and Minnesota Dept. of Agriculture.)

So. St. Paul, Minn., March 18, 1925.

CATTLE—Killing classes generally fell with a crash the first three days of this week. At the close Wednesday declines averaged a full 25@50c with spots 75c or more off, losses for the most part centering on fat steers, yearlings and the better grades of fat cows. Generally plainer quality has also been evident throughout the week in all branches.

Best beevies so far this week reached \$9.85, this price being paid by an Illinois finisher for a load of good grade 1,197 lb. weights. Top load lots to killers stopped at \$9.50, other good grades selling downwards to \$9.25 with bulk of all steers and yearlings cashing in the \$7.75@\$8.50 spread.

Few fat cows at present are passing the \$6.50 money, bulk selling at \$4.50@\$5.75. Lightweight young heifers on the yearling order reached \$8.50 or more in a few instances with inbetween kinds moving in the \$5.50@\$7.00 schedule. Canners and cutters are still listed in the \$2.75@\$3.50 spread but represent considerably better quality than was obtainable at this price last week.

A full 50c has been dropped from sausages bull quotations, big weights stopping at \$4.25 bulk selling at \$4.00 and down,

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Kennett Murray & Darnell—Indianapolis
Kennett Murray & Brown—Sioux City

BUYERS ONLY and WE BUY RIGHT

March 21, 1925.

lightweights weighing around 1,000 lbs. frequently being seen at \$3.50.

HOGS—Gains of 50@75c have been scored by hogs during the past week, bulk of the good 200@275 lb. butchers clearing today at \$14.00, with best 280@325 lb. butchers \$14.10. Lights sold at \$13.25@13.75; packing sows \$12.75.

SHEEP—Lambs have dropped back \$1.00 per cwt. this week, best natives today \$15.00, choice to prime fed lambs being quotable up to \$16.00.

Fat ewes are selling from \$8.00@10.00.

PACKERS' PURCHASES.

Purchases of livestock by packers at principal centers for the week ending Saturday, March 14, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour & Co.	5,069	15,600	21,178
Swift & Co.	6,355	11,400	23,806
Morris & Co.	5,200	9,100	5,785
Wilson & Co.	4,725	8,000	6,890
Anglo-American Provision Co.	783	5,100	...
G. H. Hammond Co.	4,022	4,700	...
Libby, McNeil & Libby	1,300
Brennan Packing Co., 7,100 hogs; Miller & Hart, 3,800 hogs; Independent Packing Co., 3,900 hogs; Boyd, Lunham & Co., 7,800 hogs; Western Packing & Provision Co., 9,000 hogs; Roberts & Oake, 4,900 hogs; others, 16,200 hogs.			

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	2,952	1,488	5,012	3,034
Cudahy Pkg. Co.	3,298	1,292	3,145	4,986
Fowler Pkg. Co.	446	6
Morris & Co.	3,263	1,785	3,058	3,155
Swift & Co.	4,534	1,000	6,812	7,886
Wilson & Co.	3,598	417	5,005	4,013
Local butchers	908	245	482	1
Total	19,019	6,233	23,604	23,075

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	4,960	14,710	9,268
Cudahy Pkg. Co.	5,422	15,854	13,066
Dold Pkg. Co.	1,238	7,997	...
Morris & Co.	3,511	8,544	5,943
Swift & Co.	6,849	13,420	14,026
Hoffman Pkg. Co.	128
Mayerovich & Vail	70
Mid-West Pkg. Co.	45
Omaha Pkg. Co.	84
John Roth & Sons	96
S. Omaha Pkg. Co.	96
Lincoln Pkg. Co.	451
Nagle Pkg. Co.	138
Sinclair Pkg. Co.	183
Wilson & Co.	467
Kennett-Murray Co.	4,997
J. W. Murphy	5,608
Other buyers, Omaha	14,143
Total	23,735	85,273	42,208

ST. LOUIS.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	2,866	5,432	1,951
Swift & Co.	2,062	7,289	1,175
Morris & Co.	2,622	5,152	481
St. Louis Dressed Beef Co.	1,037
Independent Pkg. Co.	662	250	96
East Side Pkg. Co.	875	2,850	...
Hill Pkg. Co.	21	2,192	...
American Pkg. Co.	50
Sheloff Pkg. Co.	70	700	...
Butchers	6,114	24,400	774
Total	16,379	48,825	4,477

ST. JOSEPH.

	Cattle. Calves.	Hogs.	Sheep.
Swift & Co.	3,520	1,375	10,398
Armour & Co.	2,417	324	4,596
Morris & Co.	1,968	436	5,656
Others	2,811	380	7,128
Total	10,716	2,524	27,778

SIOUX CITY.

	Cattle. Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	3,008	402	24,642
Armour & Co.	3,155	523	17,712
Swift & Co.	2,279	342	10,308
Sacks Pkg. Co.	81	29	400
Smith Bros. Pkg. Co.	40	28	2
Local butchers	110	32	2
Order buyers and packer shipments	2,600	...	27,167
Total	11,333	1,450	80,288

OKLAHOMA CITY.

	Cattle. Calves.	Hogs.	Sheep.
Morris & Co.	1,650	1,149	4,128
Wilson & Co.	1,723	1,221	3,050
Others	104	7	399
Total	3,486	2,377	7,577

ST. PAUL.

	Cattle. Calves.	Hogs.	Sheep.
Armour & Co.	3,111	4,798	23,074
Hertz Bros.	218	26	...
Katz Pkg. Co.	997	360	...
Swift & Co.	4,673	7,576	35,394
Others	880	193	8,815
Total	9,879	12,953	67,283

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,253	10,290	4,844	475
United Dressed Beef Co.	68	...	738	...
The Layton Co.	85	...	141	...
R. Gums	106	25
F. C. Cross	238	37	2,104	18
Swift, Harrisburg, Pa.	21
Local butchers	251	245	54	42
Local traders	541	154	10	...
Total	2,335	10,728	5,807	517

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Eastern buyers	1,979	2,841	10,924	407
Kingan & Co.	1,670	729	10,899	53
Indianapolis Abat. Co.	1,014	32	738	5
Armour & Co.	238	37	2,104	18
Hilgemann Bros.	896	...
Brown Bros.	154	14	...	6
River View Pkg. Co.	7	...	194	...
Schaeffer Pkg. Co.	10	...	252	...
Bell Pkg. Co.	45	6	546	...
Indianapolis Prov. Co.	263	...
Meier Pkg. Co.	72	12	353	...
Art. Wahrheit	10	42	...	20
Hoosier Abat. Co.	44
Others	259	115	71	18
Total	5,502	8,828	27,239	525

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
E. Kahn's Sons Co.	568	30	3,953	8
Kroger Groc. & Bak. Co.	112	88	482	...
G. Juengling	140	87	...	8
J. & F. Schrot Pkg. Co.	10	...	1,980	...
H. H. Meyer Pkg. Co.	23	...	2,309	...
J. Hilberg & Son	134	16
Wm. G. Rehn's Sons	166	6
Peoples Pkg. Co.	89	53
A. Sander Pkg. Co.	910	...
Sam Gall	261	246	...	26
J. Schlaeter's Sons
Total	1,512	526	9,643	85

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,400	1,069	5,521	1,336
Dold Pkg. Co.	340	126	4,220	...
Local butchers	194
Total	1,904	1,185	9,741	1,336

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	975	44	2,498	1,919
Armour & Co.	708	2	3,067	2,363
Blayne-Murphy	520	5	939	...
Others	502	13	567	1,050
Total	2,795	64	7,071	5,332

RECAPITULATION.

Recapitulation of packers' purchases by market for the week ending March 14, 1925, with comparisons:

CATTLE.

	Week ending March 14.	Prev. week.	Cor. week.
Chicago	27,533	28,000	24,950
Kansas City	19,019	19,196	17,101
Omaha	23,735	22,821	18,856
St. Louis	16,370	14,475	12,403
St. Joseph	10,716	10,350	10,831
Oklahoma City	11,333	10,766	6,959
Indianapolis	5,502	5,860	5,053
Cincinnati	1,512	1,858	1,608
Milwaukee	2,335	2,166	1,579
Wichita	1,904	1,765	2,487
Denver	2,795	2,494	2,450
St. Paul	9,879	8,481	6,169
Total 13 markets	136,208	131,035	116,364

HOGS.

	Week ending March 14.	Prev. week.	Cor. week.
Chicago	57,678	46,	

HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

Read the editorial about hides on page 27 of this issue.

Chicago.

PACKER HIDES—Follow up business after the trading late in the week makes an aggregate movement of about 150,000 hides, so killers say. A broadening interest is reported for stock and sellers are sold out to Saturday night and unwilling to book further business except at more money. The demand vanishes at higher rates. Killers are inclined to be optimistic because of the unfilled orders floating around, as indicating better prices for next month. Native steers sold and are wanted at 14c; Texas and butts made 14c; Colorados 13½c; branded cows 13c; heavy cows 13c; lights 13½c; more wanted. Native bulls 10½c; branded 9@9½c.

COUNTRY HIDES—A waiting situation noted in country stock. Tanners for the most part are simply uninterested or else name very low rates. However, there has been a little business noted in fancy descriptions of choice grub free stock with eastern outlets in the past few days and some dealers are endeavoring to nurse this type of business back to favor, especially as such sellers own considerable back dating material. There is no great amount of stock offered on the market at present, which aids in stabilizing values somewhat otherwise more marked concessions would be noted because of the absence of demand. Country collections are rather small and are readily held or absorbed. All weight hides are being picked up occasionally in sections where selling is the order around 11@11½c delivered basis as to descriptions. Purchasers under 11c are noted from time to time, but these are said to involve stock flat and f.o.b. in most instances. Offerings noted in strictly grub free buffaloes at 12½c here but untaken. Some back dating extremes of similar description sold as noted earlier at 14c and offerings are noted around 13½c more in line with current quality but without grubs. Stock carrying a few grubs is offered at 13c and sales down to 12½c are noted in this section. There continues to be a limited interest for export account, but these buyers are shopping for the bargain parcels. Weights over 50 lbs. and 60 lbs. are wanted at 10½@11c basis here in cows or mixed cows and steers. Heavy steers alone are quoted here at 12½@12½c asked; heavy cows 11@11½c nominal; buffaloes 11@11½c with the outside the usual asking price and the inside the views of most buyers. Extremes 12½@13c for current receipts with business in this range. Branded country stock 9½@10c flat; country packers 10½@13c for weights and descriptions, also sections; buffaloes 9c; country packers 10c; glues 7c.

CALFSKINS—Quiet. New business is at a standstill momentarily. Local city calfskins are available at 22½c, which is half a cent off from previous business basis. Holdings are not burdensome enough as yet to indicate any forced business regardless of price for the effect on the spring runs, but traders feel that such an event is not far from possibility as arrivals are increasing from week to week and represent greater size than a year ago at this time. Packers are not pressing for business as yet, but are understood to be willing to listen to negotiations. They ask 25c as a rule and last sales were at 24½@25c. Demands are very narrow as yet though all tanners are watching developments very closely. Outside city calfskins are quiet and quoted unchanged around 21@22c for descriptions, sections, etc. Resold lines 19@20c and country mixtures 16@18c. Deacons are quoted around \$1.25@1.35 for country mixtures and cities up to \$1.75 paid. Kipskins are

weak in tone with demands very narrow. Packers are carrying ten weeks' skins in salt unsold which is rather large for size. Last sales were at 18@16@14c; less money would be considered, but bids are wanted. Cities 17c; countries 14@16c.

MISCELLANEOUS MARKETS—Dry hides are quiet around 19½@20½c; horse hides are quiet at \$4.50@5.00 for business and up to \$5.50 asked; packer pelts \$3.70 @3.90; shearlings, \$1.25@1.55 last paid; dry pelts 32@34c; pickled skins \$10.00@11.00; hogskins 25@35c for business.

New York.

NEW YORK PACKER HIDES—About four cars of January spready native steers sold in the city slaughter market at 15½c. The balance of the list is well sold out for March. Scattered business was reported earlier in the week in a few cars of native steers at the last price of 14c. In view of the western business at that rate, buyers are constrained to consider natives worth only 13½c in New York now, but material as a rule has been absorbed. Butts last sold at 13½c and Colorados 13c; cows are quoted around 12½@13c. Bulls were last sold at 10½c, but considered nearer 10c now.

OUTSIDE PACKER HIDES—Eastern small packer all weight hides are more freely offered at 13½c now, but tanners have not changed their ideas in the least and talk 12½c as a rule, with possibly 13c available on lines of known quality and good size. The views of tanners are considered representative of the market position at this time. Canadian sellers are about equally divided as to selling and holding, about half the production for March already being under contract it is said. Coast stock has been well absorbed to March and some of such salting has sold already at 12½c for steers and 12c for cows. Outlets have been both to domestic and foreign buyers. Eastern small packers are considered well sold out for Feb. but hold March still somewhat generously.

COUNTRY HIDES—Eastern tanners are convinced the market in country stock is settling to rather low levels and are hard to get interested in offerings. Choice shippers are not inclined to consider further concessions on account of stock in the originating sections being held for more money or withdrawn from sale. Some quiet business reported in strictly fancy extremes as high as 14c this week. Offerings noted in similar descriptions around 13½c; slightly grubby mid westerns offered at 13c and sales of westerns at 12½c noted. Several cars northern southern extremes sold at 12½@12½c flat. Couple cars southern extremes tick free but carrying 30 per cent grubs sold at 12c flat. Canadian light hides quoted 12½c flat and buffaloes 11@11½c flat.

CALFSKINS—No change is apparent in city calfskins which last sold at \$2.35@2.70@3.30@3.35. Collectors report limited holding and strong prices asked. Foreign skins are considered weak. Good Swedish skins now available down to 25c with a bid it is said. Domestic untrimmed quoted at 21@22c for cities. Outside trimmed calfskins are generally reduced within 5@10c of N. Y. rates.

NEW YORK LIVESTOCK.

Receipts for week ending Saturday, March 14, 1925, are as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	3,567	11,459	13,066	13,826
New York	937	2,697	13,956	2,625
Central Union	4,365	1,315	331	13,947
Total	8,869	15,471	27,353	30,398
Previous week	9,325	14,752	31,385	37,142
Two weeks ago	9,637	14,500	32,634	33,646

SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending March 14, 1925:

	Week ending Mar. 14.	Prev. week.	Cor. week.
Chicago	27,523	28,000	34,660
Kansas City	25,252	23,376	21,328
Omaha	24,624	20,760	20,344
East St. Louis	14,116	13,444	9,120
St. Joseph	10,118	10,005	7,662
Sioux City	10,298	9,887	7,191
Cudahy	870	863	828
Fort Worth	7,024	6,990	3,396
Philadelphia	2,061	2,087	2,419
Indianapolis	1,769	1,745	1,893
Boston	1,775	1,547	1,600
New York and Jersey City	10,285	11,357	9,163
Oklahoma City	5,863	6,021	3,078

HOGS.

	Week ending Mar. 14.	Prev. week.	Cor. week.
Chicago	108,200	67,900	104,461
Kansas City	23,004	21,141	24,124
Omaha	58,723	56,475	79,287
East St. Louis	35,891	32,920	34,138
St. Joseph	20,776	18,049	36,612
Sioux City	55,924	57,435	43,976
Cudahy	5,912	8,754	15,338
Ottumwa	8,653	8,844	...
Fort Worth	10,370	11,242	9,225
Philadelphia	12,478	18,978	23,803
Indianapolis	15,945	11,487	27,326
Boston	10,386	13,787	16,572
New York and Jersey City	42,025	54,060	62,501
Oklahoma City	7,577	8,154	4,838

SHEEP.

	Week ending Mar. 14.	Prev. week.	Cor. week.
Chicago	57,678	46,200	49,562
Kansas City	23,075	18,471	18,677
Omaha	37,580	34,278	23,491
East St. Louis	6,327	3,631	6,568
St. Joseph	23,264	24,605	17,933
Sioux City	5,796	5,597	1,334
Cudahy	1,777	1,100	339
Ottumwa	2,113	2,921	890
Fort Worth	4,099	5,313	4,690
Philadelphia	379	290	673
Indianapolis	4,876	2,808	8,187
Boston	34,345	43,754	37,741
New York and Jersey City	17	100	36

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ending March 21, 1925, with comparisons, are as follows:

	PACKER HIDES.	Week ending Mar. 21, '25.	Week ending Mar. 14, '25.	Corresponding week 1924.
Spready native steers	@16c	@17c	@16c	
Heavy native steers	@14c	@14½c	12b @14cax	
Heavy Texas steers	@14c	@14c	12b @13cax	
Heavy butt branded steers	@14c	@14c	12½b @13cax	
Heavy Colorado steers	@13½c	@13½c	11½b @12cax	
Ex-Light Texas steers	@13c	@13½c	@9½cn	
Branded cows	@13c	@13½c	8b@9½cax	
Heavy native cows	@13c	@13½c	11 @11½c	
Light native cows	@13½c	@14c	@10½c	
Native bulls	@10½c	@12½c	@10c	
Branded bulls	@9½c	@10½c	8 @8½c	
Calfskins	24½@25c	24½@25c	22 @22½c	
Kip	18c	18c	18c	
Kips, overwt.	18c	18c	18c	
Kips, branded	18c	18c	18c	
Slunks, regular	\$1.15@1.20	\$1.17½@1.20	\$1.40@1.45	
Slunks, hairless	@65c	40	@50c	
Light, Native, Butts, Colorado and Texas steers	per lb. less than heavies.			

CITY AND SMALL PACKERS.

	CITY AND SMALL PACKERS.	Week ending Mar. 21, '25.	Week ending Mar. 14, '25.	Corresponding week 1924.
Natives, all weights	@13½c	@13½c	@9½c	
Bulls, native	@10½c	@11½c	@8½c	
Br. str. hds.	@13c	13c	17c	
Calfskins	22c	22c	18c	
Kip	16c	10	16½c	
Branded hides	9½@10c	9½@10c	11@10c	
Calfskins	15c	15c	14c	
Kip	13c	13c	13c	
Light calf	\$1.00@1.00	\$1.00@1.00	\$1.40@1.50	
Deacons	\$0.90@1.00	\$0.90@1.00	\$1.20@1.30	
Slunks, regular	\$0.95@1.10	\$0.95@1.10	\$0.90@1.00	
Horsehides	\$4.25@4.75	\$4.25@4.75	\$4.00@4.50	
Hogskins	\$0.25@0.30	\$0.25@0.30	\$0.25@0.30	

COUNTRY HIDES.

	COUNTRY HIDES.	Week ending Mar. 21, '25.	Week ending Mar. 14, '25.	Corresponding week 1924.
Heavy steers	12 @12½c	12 @12½c	9 @10c	
Heavy cows	10½@11c	10½@11c	8 @8½c	
Bulls	12c	12c	8 @8½c	
Extremes	12½@12c	12½@12c	10 @10½c	
Bulls	8 @8½c	8 @8½c	8 @8½c	
Branded hides	9½@10c	9½@10c	7 @7½c	
Calfskins	15c	15c	14c	
Kip	13c	13c	13c	
Light calf	\$1.00@1.00	\$1.00@1.00	\$1.40@1.50	
Deacons	\$0.90@1.00	\$0.90@1.00	\$1.20@1.30	
Slunks, hairless	\$0.25@0.35	\$0.25@0.35	\$0.25@0.30	
Horsehides	\$4.25@4.75	\$4.25@4.75	\$4.00@4.50	
Hogskins	\$0.25@0.30	\$0.25@0.30	\$0.25@0.30	

SHEEPSKINS.

	SHEEPSKINS.	Week ending Mar. 21, '25.	Week ending Mar. 14, '25.	Corresponding week 1924.
Large packers	\$3.70@3.90	\$3.75@4.25	\$3.25@3.45	
Small packers	\$3.25@3.50	\$3.75@4.00	\$3.35@3.50	
Pkrs. shearlings	1.25@1.55	61.55	1.15	
Dry pelts	\$0.32@0.34	\$0.34@0.35	\$0.28@0.31	

ICE AND REFRIGERATION

ICE NOTES.

Citizens Ice & Cold Storage Company has been incorporated in New Braunfels, Tex., with a capital stock of \$25,000 by H. C. Babel and C. G. Braune.

The Rushton Corp., 2124 Avenue D, Birmingham, Ala., has let the contract for the erection of a \$100,000 electrically-operated ice plant in Bessemer, Ala., also for erection of a \$50,000 addition to its plant on Avenue E and 22nd street, Birmingham, Ala.

Greenville Ice & Fuel Company has let contract for the erection of an ice plant in Greenville, Tex.

Royal Palm Ice & Refrigerating Company, 347 N. W. First Court, Miami, Fla., plans to erect a \$250,000 ice plant and warehouse in Hialeah, Fla., and a \$175,000 plant in Miami Beach, Fla.

Mexia Ice Plant has let contract for the erection of a \$20,000 ice plant in Mexia, Tex.

A. T. Klinksinger, of Greenwood, S. C., is said to be contemplating the erection of an ice plant in Sparta, Ga.

Reeves Manufacturing Company, Greenville, Tex., is enlarging its ice and refrigeration plant.

MEAT PLANT INSULATION.

(Continued from page 24.)

blown to give the correct remelting point, ductility, and adhesive properties.

The corkboard should be doubly dipped in hot asphalt, so as to insure a heavy, thorough coating of the board. The board should then be applied immediately to the wall, so that the asphalt has no chance to chill, and held in place until the asphalt has a chance to set.

This completes the method of erecting corkboard in such a manner as to insure its proper protection from water or air infiltration.

What Thickness to Use.

It has been found that the most satis-

factory results have been obtained by using 1 inch of corkboard for each 8-degree difference in temperature, excepting, of course, unusual conditions.

So far as possible corkboard should always be erected in at least two layers, and preferably three, for sharp freezer work, in order to break joints as many times as possible.

The two and three layers of insulation should be applied to the first by means of dipping the sheet into a pan of constantly heated asphalt, applying the sheet immediately, and additionally securing and drawing it up to the first by means of hickory dowel pins of proper length and diameter.

Needless to say, it should be endeavored to make the insulation continuous and to form a solid envelope around the entire cold storage space and not allow floor slabs or roofs to intersect with exterior walls. An ideal installation would be to have the enclosing wall insulation run continuously from the basement floor insulation to the top of the roof insulation.

Should Basement Floors Be Insulated?

There has been considerable controversy and difference of opinion as to whether it actually paid to insulate basement floors where basements were used for curing rooms.

With the cost of producing refrigeration constantly going higher, and the extremely low cost of cork insulation today, any one can figure out a saving of refrigeration that will show a very handsome interest on the additional investment of insulation.

Another thing we have found in observing old installations is that the application of corkboard on the under side of ceilings should be avoided so far as possible, especially where freezers are above coolers. It has been found that the freezing temperatures penetrate the concrete floors and

sooner or later the frost dislodges or forces off the insulation on the under side.

Don't Plaster Ceiling Insulation.

Another thing that has been found detrimental is the practice of applying cement plastering on ceiling insulation. When applying portland cement, it is necessary to rely entirely on the key in the surface of the corkboard to hold the portland cement in place.

When you stop to figure that there is practically 12½ lbs. per square foot in suspension, you will see that it is only a matter of time before it must crack and come off. We have found the best practice is to apply two coats of emulsified asphalt, brought to a total thickness of approximately $\frac{1}{4}$ inch.

This emulsified asphalt is applied cold, as it is originally mixed with water, and after the water has evaporated, it leaves an absolutely waterproof surfacing that, when dried out, weighs but 2 lbs. per square foot. It makes a finish that has no seam, and, furthermore, fills up all interstices and joints of the cork sheets, making a seamless and perfect job.

This also is the proper type of finish to put over the wall surface of corkboard in spray lofts, offal coolers, and rooms having excessive humidity with resulting condensation.

Owing to the sanitary restrictions called for by the Government, as well as the abuse to which wall insulation is subjected, there has been found no real substitute for portland cement plaster finish. But this can be greatly improved by first applying a galvanized expanded metal lath or galvanized wire netting over the surface of the cork, held in place with galvanized staples.

This not alone affords a much better key for the portland cement, but positively prevents all cracking and acts as an additional reinforcement for the cement which will stand far more abuse than the old method of applying the cement directly over the surface of the cork. Furthermore, it serves as a means of keeping rats and vermin from destroying and nesting in the cork insulation.

In a paper of this character, it is manifestly impossible to cover the details of a subject so broad as insulation. I have, therefore, endeavored to give you general and specific information that will assist you toward a better understanding regarding insulation as applied to the modern packing plant.

MR. PACKER:

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FIFTY YEARS IN MEAT TRADE.

(Continued from page 25.)
which we had to pick them up by means of a skiff while the water was receding.

In February, 1884, we had a still higher flood, but having learned from the previous year's experience, we had but little loss.

Entered the Foreign Trade.

In 1885 I made a trip to Europe. My first stop was at London, for the purpose of purchasing sheep casings, and to sell hog casings. Smithfield Market, where meats from all parts of the world are sold,

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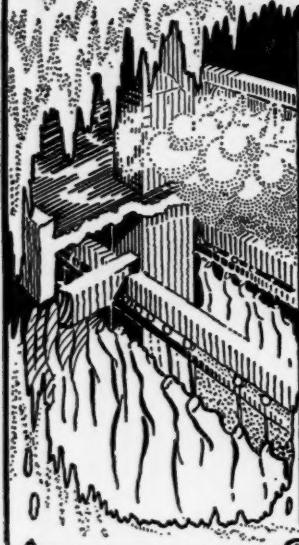
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March 21, 1925.

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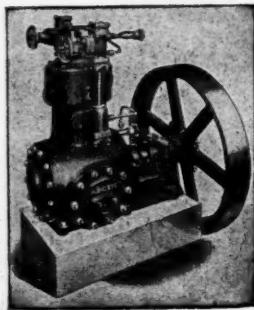
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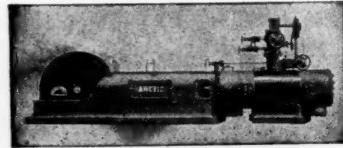


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Write for booklet.

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proved very interesting to me. At Deptford I saw a shipment of American cattle.

From London I went to Holland and into Germany and Austria, where I visited the larger cities and called on the sausage-makers to see the machinery they used.

I also visited a few municipal slaughter houses. They were kept scrupulously clean, but the work was done slowly and mostly by hand. On my way home I visited London again.

In January, 1886, I started the Cincinnati Butchers' Supply Company. The first man I hired is still with us, and for years has been the head of our finishing department. The first boy I engaged was John J. Dupp, Sr., now vice-president of our firm.

Cudahy, Armour and Swift.

On one of my later visits to Chicago, with a Cincinnati sausage maker, we called at Armour's plant. Michael Cudahy was then superintendent. He showed us through and told us, after we had seen the many sausage choppers they had in use, that only a few years previous they had started with one up-and-down chopper.

We also called on P. D. Armour at his office on LaSalle Street. He was very friendly and gave us all the information we desired.

Gustavus F. Swift I had often seen; I was at his new beef house shortly after it was opened. This was the second one he had built in Chicago. Later on I bought the first hog casings that were cleaned by Swift & Company.

At Cudahy, Wisconsin, I called at the new Cudahy Brothers' plant shortly after it was started. It was located out in the country at that time. Patrick Cudahy visited us in Cincinnati once to see our "Boss" hog scraper work.

He watched the work done here in the packing houses, and told us that our packers had some advantages, but that he could easily overcome them by being closer to the world's markets.

First Use of Refrigerating Machines.

The Chicago packers, being progressive, in the '80's used ice for cooling their chill rooms and refrigerator cars. Their ice elevators alongside the packing houses were going up and down all day.

Refrigerating machines soon came into general use. Arnold Brothers, Chicago, who had a good ice-cooled storage house, told me after they had bought a machine that this would triple their meat storage room, as it gave them the space taken up by the ice; that the storage could be kept colder, and that the machine was cheaper than additional property would have cost them.

The operation of refrigerating machines in packing houses required the services of competent engineers.

As they also were mechanics, the engineers gradually had to familiarize themselves with all the machines used in the plants. They were consulted when machines were out of order or repairs were needed, and soon were able to advise in the purchase of new machines.

Added Fixtures and Supplies.

Luetgert, the big summer sausage maker on the north side of Chicago (who later

*A TRIP
through the
JAMISON
PLANT,*

*This Adjustable
Spring Hinge
is another
special feature that saves you money*

A DOOR without hinges is just about as useful as an auto without an engine. In fact, the hinges have just about the same relation to the efficiency of the door that the engine does to the performance of your car.

And, obviously, a big, husky door on a weak, wobbly pair of hinges is as sensible as a 12 cylinder body on a set of Ford tires. You must match strength with strength. Otherwise—you soon find your doors leaning up against the back of the building, instead of directly between the cold air of your storage rooms and the warm air outside.

The hinge we have on exhibition here has two big advantages well worth noting. First—it has the weight and strength to match the lasting qualities of our doors—and remember please, there are quite a few Jamison doors on the job right now that are

already considerably older than the last generation to try on long trousers.

Second—it has more than STRENGTH! A special, patented, adjustable spring holds the door tight against the seals of contact *all the time*. Losses due to heat transmission have ceased to be a worry in nearly nine out of every ten big plants, both in this country and abroad, where Jamisons are an established fact.

You see, even though a door may be a small item in a large plant, it's a mighty big item with us. And if we were building dirigibles, I don't believe we could use any more care in each operation or give our customers any greater assurance of built-in worth.

President

Jamison Doors
JAMISON COLD STORAGE DOOR COMPANY
HAGERSTOWN, MARYLAND, U. S. A.

March 21, 1925.

killed his wife) had no power sausage machines when I first called on him; all his sausage meat was cut by hand rockers on large round blocks. At that time we sold a great deal of summer sausage, buying it from Chicago and Milwaukee sausage makers.

In 1887 I added the building of refrigerators and fixtures to the casing and butchers' supply business.

In 1888 I took out my first patent. It was an ice floor with devices to regulate the descent of cold air from the ice, also the flow of the ice water, proving quite a saving to the user.

This floor, assuring dry, cold air circulation in the provision room, was also used in cold storage houses, of which I built quite a number for butchers and small packers.

As these houses required cold storage doors, hangers with railing and rollers, I had to equip my plant to manufacture them.

Began to Build Sausage Machines.

In 1890 I started building "Boss" silent cutters. They were a success from the start, and rapidly replaced the noisy up-and-down sausage choppers.

In 1893 The Cincinnati Abattoir Company commenced operations, and I furnished a great deal of their equipment.

The year 1894 marked the advent of our new "Boss" mixers, the first ones made with two mixing shafts having wings. These were another great success.

At first we built them with bottom discharge; later on, to dump their contents. An extra large one of the dump type we built eight years ago for John Hetzel & Company, Chicago, for which Mr. George Grieshaber, our secretary, who died in 1918, had taken the order.

Machinery Business Extended.

In 1895 The Cincinnati Butchers' Supply Company was incorporated to expand its machinery business and to market the new machines the company was contemplating building.

The New Orleans Butchers' Cooperative Abattoir Company was started in 1895, in which Cincinnati packers were interested; we furnished a great deal of their equipment, and also contracted the remodeling of the Crescent City Slaughtering Company's plant there.

In 1900 The Cincinnati Butchers' Supply Company moved to the central part of its present plant, by which it doubled its manufacturing space.

In February, 1902, our new plant was damaged by fire. To lose no time while rebuilding, to get out the machinery and fixtures on order, the company secured the property west of its plant.

The First Hog Scrapers.

In 1903 we started to build Hurford's junior hog hoist, and in 1904 his hog scraper.

In 1905 I made a trip to nearly all the western packing houses to introduce our new "Boss" back fat Skinner, new "Boss" cattle knocking pen and other "Boss" machines.

In March, 1906, we arranged with Kohlhepp to jointly build and sell his hog beater machines. The first one was to be built on the order of the one Kohlhepp used for polishing hogs at Swift's, Chicago. We made sketches and erected a machine ready for the beaters, which Kohlhepp was to send from Chicago.

At the end of April, accompanied by my wife, I made a trip to Holland, Germany, Switzerland, Paris and London, taking in all the points of interest. In Berlin I met the party from Moscow, Russia, who had supplied us with the sheep casings

which we selected and put up as our Blue Ribbon brand.

Another Trip to Europe.

Traveling in Europe, with its different languages, moneys, postage stamps, weights and measures is often very irksome. We were glad to get back home again to our country, with its 110 million of people to do business with, all having one language, one money, one stamp, one measure and one weight.

On our return, I learned that Kohlhepp had made arrangements with a Chicago firm to build his hog beater machine. To be reimbursed for the time and money we had spent on the beater machine we had partly constructed we had to sue Kohlhepp for his share of the expense.

In the fall of 1906 we arranged with Lawson to build his hog scraper, to which we added a hog polishing attachment. The first "Boss" jerkless hog hoist and "Boss" scraper for Chicago we sold to Miller & Hart.

The First Packers' Convention.

In 1907, in company with the Cincinnati packers, I attended my first packers' convention in Chicago.

Everyone was asked to provide something for entertainment on the train. Charles and Joseph Roth, who had charge of the trip, had noised around that Lillian Russell and her chorus girls would occupy a car on our special train. This gave me the cue for my first "Tra-ra-ra-boom-de-aye" song; in it were verses beginning:

"Miss Russell and her company
All the packers want to see."

"In Chicago, you all know,
Very much the wind does blow."

This was sung en route, and everybody joining in the chorus, the song made quite a hit. I had to sing it at the late night sessions the Cincinnati bunch held at the hotel in Chicago.

The First Song Leader.

At this convention every associate member had the privilege of a five minute address. President Ryan gave me the first chance, and announced that I would not take more time.

Instead of making my well-prepared and memorized speech, I started by saying that we from Cincinnati knew how to combine pleasure with business, that we came on a special train, with our car sandwiched between the refreshment and the dining car, and that although we came well prepared to take care of Miss Russell and her company, when we landed in Chicago only the ginger ale was left.

This made everybody listen, so I told them what I had seen in Europe the year before, how much farther we were ahead here in the packing line, the good prospects we all had, and the benefit that would be derived by coming together and talking matters over.

Since then I have furnished a song for every convention.

At the first few conventions (this being a new venture and the members not knowing each other well) whenever business became somewhat monotonous General Ryan asked me to sing a song to liven up matters, which generally helped.

This made me acquainted with nearly all of the packers, and made them more familiar with my firm.

In 1910 we patented and put on the market our "Boss" belly roller, which was followed in 1911 by our "Boss" jerkless hog hoist.

In 1914 my wife and I made a trip to California, stopping off, going and coming, at the larger cities to visit the packers and packers' supply firms.

In 1916 we made application for patents on our "Boss" grate and U hog dehairers. Four hundred of them are in use now; they have met with great favor, as they reduced the hardest work in the packing house to mere playwork.

Many a song have I composed adver-

tising their merits and those of other "Boss" machines. This has helped me to keep up my spirits, and to remain well and active in my 74th year.

In 1917 the first "Boss" U hog dehairer for Chicago was sold to the Agar Packing & Provision Company.

In 1919, for the Atlantic City convention, we had advertised in THE NATIONAL PROVISIONER that hogs would be hoisted and cleaned there by "Boss" machines. This we showed with films made specially for this purpose. The packers appreciated this very much, as the films showed how simple, fast and perfect hogs are cleaned by "Boss" dehairers.

The Advantages of Chicago.

To show the advantage that packers in a growing city have over others, I recall a conversation I had with Mr. Oscar F. Mayer of Chicago, an old friend of mine, shortly after the census of 1920 had been published.

He asked me what was the matter with Cincinnati, stating that Chicago gains in every ten years a population equal to that of Cincinnati.

I answered that this is true, and that it meant that he gained customers over night without hustling for them as we had to do. Also that I have done my share for Cincinnati, having three sons, three sons-in-law and one daughter all connected with me in The Cincinnati Butchers' Supply Company.

In 1921 we opened a branch in Chicago in charge of John J. Dups, Jr. Forty years previous I had been told that Chicago would be the proper city for our business, and that it would be to my advantage to locate there.

I have always kept this in mind, and it has given me much satisfaction in that our business there has expanded to such an extent that in 1923 we could locate on South Halsted street, where with the office we also maintain large warerooms.

In 1923 we installed the "Boss" twin super U hog dehairer in the Chicago plant of the Allied Packers, Inc., General Superintendent Arthur Cushman favoring it after seeing the good work done by the "Boss" dehairers in some of their other plants.

The Dry Rendering System.

In 1923 we arranged with Myrick D. Harding to introduce his new dry rendering system, which he showed in successful operation at Armour & Company's plant in Chicago. Having thoroughly posted ourselves on the merits of this system, we have placed a number of them in the United States, Ireland and Australia, which give universal satisfaction. The more the benefits derived from this system become known, the more it will be used. In connection with it we have developed our "Boss" prime system, by which still greater advantages can be gained.

In 1924 we installed at Armour & Company's Chicago plant one of our "Boss" jumbo meat cutters, with unloader. Several packers who saw the fast, clean and perfect work of this new type machine while at the convention have since ordered it.

Good Wishes in Verse.

The year 1924 was our banner year so far, as we sold more goods than in any year previous. In 1925, with its many good prospects, we will never rest to serve the best, to make more friends and customers in order to push ahead of 1924.

Tra ra ra-boom-de-aye!

Closing, I am pleased to say:

Thanks to all that helped me gain Friends, and their goodwill retain.
It meant work and study, too,
To make good, bring something new.
That their confidence I hold
Keeps me young while growing old.

CHARLES G. SCHMIDT.

Cincinnati, Ohio,
February 12, 1925.

MATHIESON Chemicals

Announcing
Mathieson Anhydrous Ammonia

A Quality Product Backed by Our
30 Years Manufacturing Experience

OUR increasing production of Anhydrous Ammonia, and a steady expansion in distribution facilities now enable us to offer our product to the general consumer.

Although limited production has heretofore prevented us from entering the general market, Mathieson Anhydrous Ammonia is in no sense a new nor an untried product. Until the recent installation of additional plant units at our Niagara Falls works, the demand for our Ammonia has been constantly greater than our capacity production could supply.

Mathieson Anhydrous Ammonia is the result of years of research and development work by our technical staff and is made by a process that is American in every detail. Our thirty years manufacturing experience in producing high quality Alkali and Bleach stand behind this latest addition to the well-known "Eagle-Thistle" products.

Mathieson Anhydrous Ammonia is supplied in 50, 100 and 150 pound cylinders; Aqua Ammonia in standard 110 gal. drums and 8,000 gal. tank cars. Warehouse stocks have been established at many distributing points and we are now prepared to meet the demands of the trade in every way.

The **MATHIESON ALKALI WORKS Inc.**
250 PARK AVE. NEW YORK CITY
PHILADELPHIA CHICAGO PROVIDENCE CHARLOTTE

Caustic Soda ~ Liquid Chlorine
Bicarbonate of Soda
Anhydrous Ammonia



Soda Ash ~ Bleaching Powder
Modified Virginia Soda
Aqua Ammonia

Deal Direct with the Manufacturer

Chicago Section

T. H. Ingwersen, of Swift & Company's small plant department, was in Toronto, Canada, this week.

E. G. Buchsieb, well-known feed and tankage dealer in Columbus, Ohio, was a Chicago visitor this week.

Ernest Urwitz, of the Dryfus Packing & Provision Co., Lafayette, Ind., made a trip to Chicago this week.

Frank Kohrs, secretary and treasurer of the Kohrs Packing Co., Davenport, Ia., was in the city this week.

J. L. Yocom, manager of Swift & Company's branch at Seattle, Wash., was a visitor to Chicago this week.

President Jay E. Decker, of Jacob E. Decker & Sons Co., Inc., Mason City, Ia., was in Chicago early in the week.

Charles G. Schmidt, "Boss" of the Cincinnati Butchers' Supply Company, Cincinnati, Ohio, was in Chicago late last week for a few days.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 32,141 cattle, 17,751 calves, 60,649 hogs and 46,762 sheep.

Asa A. Davidson, head of the Davidson Commission Company, returned to Chicago this week after a two weeks' business trip through the East.

Prices realized on Swift & Company's sales of carcass beef in Chicago, for the week ending Saturday, March 14, on shipments sold out, ranged from 7.00 cents to 20.00 cents per pound and averaged 12.40 cents per pound.

Provision shipments from Chicago for the week ending March 14, 1925, with comparisons, are reported as follows:

Last week.	Prev. week.	week.	1924.
Cured meats, lbs.....	18,687,000	14,900,000	19,176,000
Fresh meats, lbs.....	36,932,000	25,875,000	32,960,000
Lard, lbs.....	9,813,000	6,875,000	13,689,000

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Packinghouse and Cold Storage Designing—
Consultation on Power and Operating Costs,
Curing, etc. You Profit by Our 25 Years' Experience.
Lower Construction Cost. Higher efficiency.
206-7 Falls Bldg., MEMPHIS, TENN.

L. E. Griffin, of the P. G. Gray Company, Boston, Mass., was a Chicago visitor this week. Mr. Griffin is one of the best known provision experts in the trade.

F. R. Burrows, of Swift & Company, with Mrs. Burrows as a traveling companion, is making a round of Swift establishments throughout the Southeastern territory.

John W. Hall, well-known packinghouse broker, returned to Chicago this week from Hot Springs, Ark., where he had gone for a rest. He did not return to his office, however, until he had had a session with his dentist, who pulled six of John's favorite teeth. John expects to feel much improved by losing the pestiferous molars.

INSTITUTE ACTIVITIES.

Dan W. Martin, director of the Department of Retail Merchandising, spent part of last week in Detroit, where he spoke at a meat trade meeting held by the Meat Council of Detroit.

Miss Gudrun Carlson, director of the Department of Home Economics, is still in the East completing a series of meat cutting demonstrations and cookery talks in various large cities.

A number of member companies of the Institute in Iowa were visited last week by John P. Harris, director of the Department of Packinghouse Practice and Research, who was making a survey of operating problems in packing plants.

The Committee on Local Deliveries, of which W. H. Gaußelin is chairman, met in the Institute offices on Thursday, March 19, to consider further its program for the year.

W. Lee Lewis, director of the Department of Scientific Research, was forced to postpone an intended trip through the East on account of illness, after visiting Indianapolis and Cincinnati. At the former city he talked before the local section of the American Chemical Society on "The Professor in the Packing Industry."

A meeting of the Committee on Foreign Relations and Trade, of which Charles E. Herrick is chairman, was held at the Institute offices last week.

The Committee on Accounting, of which W. H. Sapp is chairman, held a meeting at the offices of the Institute on March 16.

Sentence Sermons

Written for THE NATIONAL PROVISIONER
by Roy L. Smith

HOW WOULD IT LOOK—

- To see kindergarten teachers smoking cigarettes?
- To see employers and strikers sitting in friendly counsel before-hand?
- To see the churches fighting the devil instead of each other?
- To see as big a crowd at a school election as at a prize fight?
- To see a city spending as much for playgrounds as for policemen?
- To see a few Americans working at their own Americanization?
- To see a few more fathers taking their sons to Sunday School?

Charles S. Hall, joint managing director of Swift & Co., Ltd., London, England, was in Chicago this week on his return from a sojourn in Florida. Mr. Hall expects to return to dear old Lunnon in April.

J. F. Smith, head of the Swift refinery department, who has been spending a few days under the palms at Miami, is making an inspection of the Southern interests of his department on his way back to the frozen North.

Packing House Products

Oldest Brokers in Our Line

Tallow Grease Provisions Oils

The Davidson Commission Co.

Carcass Beef—P. S. Lard—Green Pork
Boneless Beef—Ref. Lard—Cured Pork

Quick Reliable Service Guaranteed
Eight Phones All Working Postal Telegraph Building
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PACKERS ARCHITECTURAL & ENGINEERING CO.

WILLIAM H. KNEHANS, Chief Engineer

ABATTOIR PACKING AND COLD STORAGE PLANTS
Manhattan Building, Chicago, Ill.
Cable Address, Pacarco

PACKERS GET BRITISH RULING.

Cable advices from Great Britain this week announced the decision in the claim of Swift & Company against the British government for goods seized when the British Food Ministry resumed control in August, 1919. The decision was by the House of Lords acting as a final appeal court, and was favorable to the packers on one point at least.

When the Food Ministry requisitioned all imported meat products in the British markets in August, 1919, arbitrary price values were fixed by the authorities which were far below the market value of the products. The packers filed claims for the difference between advance payments and the alleged market values.

The claims went to arbitration and the arbitrator granted reparation based on the market values three weeks before control was resumed, and also interest on the amounts allowed. Interest would run for several years.

The government appealed, and the appeals court reversed the arbitrator's ruling. It was decided that interest could not be allowed, even under the theory of compensation. It was also decided that the price allowed must be the arbitrary price fixed by the Food Ministry at the time, and not actual market values.

The final decision by the House of Lords now reverses the appeals court on the point of values, returning the case to the arbitrator with instructions to fix the amounts due on a basis of the actual market value before seizure. The appeals court is sustained on the point of allowing interest, however.

The case decided is what is known as the Swift F2 case, applying to goods landed before August, 1919. Other Swift claims, and also those of other packers—all running up into the millions—still remain to be adjusted. It is possible that this decision will be accepted as a precedent, however.

ALLIED CLUB MEETS.

The Get-to-gether Club of Allied Packers, Inc., held their first banquet and smoker at the Wedgewood Hotel, 64th and Woodlawn Ave., Chicago, on March 18.

The weather was very unfavorable for travel, but the members proved their loyalty by turning out en masse. Several of the officers of the company were present, including President J. A. Hawkinson, Treasurer F. R. Warton, and General Superintendent A. W. Cushman. Speeches were taboo for the evening.

After an enjoyable meal, the entertainment committee gave a pleasant surprise in the form of some exceptionally good talent. A clever string orchestra furnished an excellent program of numbers both new and old. "Red" Hackett told some fine stories in dialect just as he broadcasts them from radio station WTAS at Elgin. Several members of the club proved exceptionally clever in their varied forms of entertainment.

The affair closed at 11 p.m. with various songs sung ensemble.

AGRICULTURE DEPT. CHANGES.

Chester Morrill, head of the Packers' and Stockyards' Administration, U. S. Department of Agriculture, has resigned, and the resignation has been accepted by Secretary Jardine.

Renick W. Dunlap, an Ohio farmer, was this week appointed Assistant Secretary of Agriculture by President Coolidge. Mr. Dunlap comes from a long line of farmers and livestock raisers, and is well known in his state. He was one of the early members of the Grange and of the Farm Bureau.

He is an experienced livestock man, and is familiar with both the raising and the marketing ends of the business. For several years he was State Dairy and Food Commissioner of Ohio, and later was chosen secretary of the Ohio State Board of Agriculture.

STUDY EMPLOYEE WELFARE.

A questionnaire has been issued to members of the Institute of American Meat Packers by the Committee on Industrial Relations, of which W. F. Schludenberg is chairman, in order to determine what work the various companies are doing in the industrial relations field and in what phases of the work they are most interested.

The committee intends to guide its activities during the year by the replies received to the various questions.

Among the subjects covered in the questionnaires are: Employee's representation plans, safety committees, employee's insurance, pension plans, company training classes for employees, house organs, trade or psychological tests, employee's rating scales, and company stock purchase plans.

The questionnaire was drawn up by a sub-committee of which A. H. Carver was chairman. Other members of the sub-committee were F. A. Honnall and F. H. Shields.

TO CONTINUE MEAT STUDY.

A second appropriation of \$25,000 has been made by Congress for the continuance of the study of the retail meat trade started last July by the U. S. Department of Agriculture. This appropriation will be available July 1, 1925, according to the National Live Stock and Meat Board.

This study, which is being carried on simultaneously in 20 representative cities all over the country, has already accomplished much good, and the meat trade in general will be glad to see the work continued. The National Live Stock and Meat Board was instrumental in securing both appropriations.

PACIFIC PACKERS CHANGE.

E. J. Nedd, sales and branch house manager for the Virden Packing Co., San Francisco, Calif., has been made general manager of the company. A. W. Armstrong, manager of the San Francisco wholesale market, succeeds Mr. Nedd as sales manager.

A. E. Rogers, who had been general manager for several years, resigned in January to go back to his old love, Canada. Mr. Rogers is now with P. Burns & Co., Ltd., the big Canadian packers, and it is understood he will have charge of the operation of all their Canadian plants. He is known as a very practical and successful operating executive.

CHICAGO LIVESTOCK.**RECEIPTS.**

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Mar. 9.....	20,343	6,223	53,866	19,003
Tues., Mar. 10.....	9,360	4,815	21,064	13,287
Wed., Mar. 11.....	7,211	2,525	18,438	19,320
Thur., Mar. 12.....	11,533	5,317	25,770	17,250
Fri., Mar. 13.....	3,901	1,218	23,767	8,811
Sat., Mar. 14.....	456	303	4,665

Total last week.....	52,804	20,401	147,900	78,271
Previous week.....	53,016	16,973	129,703	72,391
Year ago.....	54,341	17,394	224,152	73,979
Two years ago.....	50,739	12,973	197,522	68,182

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Mar. 9.....	5,518	230	12,950	2,637
Tues., Mar. 10.....	2,871	68	6,032	3,168
Wed., Mar. 11.....	3,198	7	4,808	2,812
Thur., Mar. 12.....	2,687	51	6,176	7,355
Fri., Mar. 13.....	1,413	3	8,476	3,161
Sat., Mar. 14.....	358	2	3,756	314

Receipts at Chicago Stock Yards thus far this year to March 14, with comparative totals:

	1925.	1924.
Cattle.....	602,762	640,800
Calves.....	174,827	156,842
Hogs.....	2,478,380	2,765,156
Sheep.....	760,901	821,899

Combined weekly hog receipts at eleven markets for 1925 to March 14, with comparisons:

	Week.	Year to date.
Week ending March 14.....	575,000	8,732,000
Previous week.....	564,000
Corresponding week, 1924.....	824,000	9,792,000
Corresponding week, 1923.....	762,000	8,657,000
Corresponding week, 1922.....	487,000	6,603,000

Combined receipts at seven markets for the week ending March 14, with comparisons:

	Cattle.	Hogs.	Sheep.
Week ending March 14.....	190,000	512,000	217,000
Previous week.....	175,000	492,000	200,000
1924.....	172,000	708,000	181,000
1923.....	163,000	639,000	184,000
1922.....	181,000	390,000	173,000
1921.....	180,000	395,000	226,000

Combined receipts at seven points for 1925 to March 14, with comparisons:

	Cattle.	Hogs.	Sheep.
1925.....	1,897,000	7,482,000	1,994,000
1924.....	1,956,000	8,165,000	2,068,000
1923.....	1,993,000	7,245,000	2,224,000
1922.....	1,839,000	5,508,000	2,047,000

Chicago Stock Yards receipts, average weight and top and average prices for hogs, with comparisons:

	Average Number weight received.	Prices— lbs. Top Average
Week ending March 14*.....	147,900	\$14.25 \$13.75
Previous week.....	129,703	14.00 13.00
1924.....	142,432	230 14.00 13.40
1923.....	101,522	239 8.85 8.20
1922.....	150,189	240 10.95 10.25
1921.....	137,015	239 11.50 10.00
1920.....	167,100	238 16.30 15.00

Average 1920-1924..... 175,200 237 \$11.05 \$10.15

*Saturday, March 14, estimated.

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
*Week ending March 14.....	10.35	\$13.75	\$ 9.35	\$16.60
Previous week.....	10.10	13.00	9.00	17.00
1924.....	9.40	7.40	9.05	15.40
1923.....	8.85	8.20	8.00	13.75
1922.....	7.95	10.25	8.35	14.49
1921.....	9.10	10.00	5.75	9.50
1920.....	12.00	15.00	13.15	18.40

Average 1920-1924..... \$ 9.65 \$10.15 \$ 9.00 \$14.30

Following is given the net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ending March 14.....	36,900	105,300	59,700
Previous week.....	37,641	66,212	47,943
1924.....	34,760	164,461	49,565
1923.....	35,051	148,875	44,631
1922.....	38,640	119,137	47,636

*Saturday, March 14, estimated.

Chicago packers' hog slaughters for the week ending March 14, 1925:

Armour & Co.	15,600
Anglo-American	5,100
Swift & Co.	11,400
Hammond Co.	4,700
Morris & Co.	9,100
Wilson & Co.	9,600
Boyd-Lunham	7,800
Western Packing Co.	9,000
Roberts & Oak	3,800
Miller & Hart	3,800
Independent Packing Co.	7,100
Brennan Packing Co.	900
Agar Packing Co.	15,300
Others
Total	106,200
Previous week	97,000
Year ago	175,800
Two years ago	152,900
Three years ago	127,500

(For Chicago livestock prices, see page 38.)

March 21, 1925.

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

CASH PRICES.

Based on Actual Carlot Trading, Thursday,
March 19, 1925.

Green Meats.

Regular Hams—

8-10 lbs. avg.	22
10-12 lbs. avg.	23
12-14 lbs. avg.	23
14-16 lbs. avg.	23 1/2
16-18 lbs. avg.	24 1/2
18-20 lbs. avg.	25 1/2 @ 25 1/2

Skinned Hams—

14-16 lbs. avg.	25 1/2
16-18 lbs. avg.	25 1/2
18-20 lbs. avg.	25 1/2
20-22 lbs. avg.	25 1/2
22-24 lbs. avg.	25 1/2
24-26 lbs. avg.	25 1/2
25-30 lbs. avg.	25 1/2

Picnics—

4-6 lbs. avg.	14
6-8 lbs. avg.	14
8-10 lbs. avg.	13 1/2
10-12 lbs. avg.	13
12-14 lbs. avg.	12 1/2
14-16 lbs. avg.	12 1/2
16-18 lbs. avg.	26
18-20 lbs. avg.	25 1/2
20-22 lbs. avg.	25
22-24 lbs. avg.	24 1/2
24-26 lbs. avg.	24 1/2
25-30 lbs. avg.	23 1/2

Pickled Meats.

Regular Hams—

8-10 lbs. avg.	21 1/2 @ 22
10-12 lbs. avg.	21 1/2 @ 22
12-14 lbs. avg.	21 1/2 @ 22
14-16 lbs. avg.	22 1/2 @ 23
16-18 lbs. avg.	22 1/2 @ 23
18-20 lbs. avg.	22 1/2 @ 23 1/2

Boiling Hams—(house run)

16-18 lbs. avg.	23 1/2
18-20 lbs. avg.	23 1/2
20-22 lbs. avg.	23 1/2

Skinned Hams—

14-16 lbs. avg.	25
16-18 lbs. avg.	24 1/2
18-20 lbs. avg.	24 1/2
20-22 lbs. avg.	22 1/2
22-24 lbs. avg.	21
24-26 lbs. avg.	21
25-30 lbs. avg.	20

Picnics—

4-6 lbs. avg.	13 1/2
6-8 lbs. avg.	13 1/2
8-10 lbs. avg.	12 1/2
10-12 lbs. avg.	12 1/2
12-14 lbs. avg.	12 1/2

Bellies—(square cut and seedless)

6-8 lbs. avg.	25 1/2
8-10 lbs. avg.	25
10-12 lbs. avg.	24 1/2
12-14 lbs. avg.	24 1/2
14-16 lbs. avg.	23 1/2

Dry Salt Meats.

Extra short clears, 35/45.	
Extra short ribs, 35/45.	
Regular plates, 6-8.	
Clear plates, 4-7.	
Jowl butts	

Fat Backs—

8-10 lbs. avg.	15 1/2
10-12 lbs. avg.	15 1/2
12-14 lbs. avg.	15 1/2
14-16 lbs. avg.	17 1/2
16-18 lbs. avg.	18
18-20 lbs. avg.	18 1/2
20-25 lbs. avg.	18 1/2

Clear Bellies—

14-16 lbs. avg.	21 1/2
16-18 lbs. avg.	21 1/2
18-20 lbs. avg.	21 1/2
20-25 lbs. avg.	21 1/2
25-30 lbs. avg.	21 1/2
30-35 lbs. avg.	21 1/2
35-40 lbs. avg.	21 1/2
40-45 lbs. avg.	20 1/2

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

THE NATIONAL PROVISIONER

CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers
for the week ending Thursday, March 19,
1925, with comparisons, were as follows:

	Week ending March 19.	Prev. week.	Cor. week.
Armour & Co.	8,482	4,066	12,003
Anglo-Amer. Prov. Co.	3,944	4,687	8,644
Swift & Co.	11,027	8,583	13,846
G. H. Hamm & Co.	6,715	4,180	9,184
Morris & Co.	7,233	6,637	13,984
Wilson & Co.	8,186	7,631	14,171
Boyd-Lunham & Co.	5,801	5,886	7,082
Western Pkg. & Pro. Co.	6,100	6,600	12,800
Roberts & Oake.	3,779	3,722	5,012
Miller & Hart.	2,966	3,243	4,918
Independent Packing Co.	3,514	3,089	6,542
Brennan Packing Co.	7,129	6,961	7,730
Agar Packing Co.	1,060	1,194	200
Total	75,966	67,079	116,119

CHICAGO RETAIL FRESH MEATS

Beef.

No. 1.	No. 2.	No. 3.
Rib roast, heavy end.	25	18
Rib roast, light end.	35	25
Cold roast	20	20
Steaks, round	30	20
Steaks, sirloin, first cut	48	35
Steaks, porterhouse	55	40
Steaks, flank	28	25
Beef stew, chuck	18	15
Corned briskets, boneless	24	22
Corned plates	16	12
Corned rump, boneless	25	22

Lamb.

Good.	Com.
Hindquarters	45
Legs	50
Stews	12 1/2
Chops, shoulder	24
Chops, rib and loin	60

Mutton.

	Pork.
Legs	24
Stew	10
Shoulders	16
Chops, rib and loin	30

Pork.

	Veal.
Hindquarters	25
Forequarters	15
Legs	25
Breasts	14
Shoulders	12
Cutlets	50
Rib and loin chops	40

Butchers' Offal.

	Bbls. Sacks.
Double refined saltpetre, gran., L. C. L.	6 1/2 6%
Crystals	7 1/2 7%
Double refined nitrate of soda, f. o. b. N. Y. & S. F., carloads	4 3%
Less than carloads, granulated	4 1/2 4%
Crystals	5 1/2 5

Boric acid, in carloads, powdered, in bbls... 9 8 1/2
Crystal to powdered, in bbls., in 5-ton lots or more 9 1/2 9%
In bbls. in less than 5-ton lots 9 1/2 10

Borax, car lots, powdered, in bbls..... 5 4%
In ton lots, gran. or powdered, in bbls.. 5 1/2 5

Salt—

Granulated, car lots, per ton, f.o.b. Chicago, bulk \$ 8.30
Medium, car lots, per ton, f.o.b. Chicago, bulk 9.86
Rock, car lots, per ton, f.o.b. Chicago..... 5.85

Sugar—

Raw Sugar, 96 basis..... @ 4.90

Second sugar, 90 basis..... @ 4.75

Syrup, testing 63 to 65 combined sucrose and invert @ 0.35

Standard, granulated, f.o.b. refiners (net) @ 0.20

Plantation, granulated, f.o.b. New Orleans, (less 2%) @ 6.00

PORK CUTS AT NEW YORK.

(Special Report to The National Provisioner from H. C. Zauu.)

New York, March 18, 1925.—Wholesale prices on green and sweet pickled pork cuts: Pork loins, 29-30c; green hams, 8-10 lbs., 25c; 10-12 lbs., 25c; 12-14 lbs., 25c; green picnics, 4-6 lbs., 14 1/2 to 15c; 6-8 lbs., 27 1/2c; 8-10 lbs., 27c; 10-12 lbs., 26 1/2c; 12-14 lbs., 25 1/2c; S. P. clear bellies, 6-8 lbs., 23 1/2c; 8-10 lbs., 24 1/2c; 10-12 lbs., 24 1/2c; 12-14 lbs., 24c; S. P. hams, 8-10 lbs., 24c; 10-12 lbs., 24c; 12-14 lbs., 24c; 18-20 lbs., 25c; dressed hogs, 20c; city steam lard, 17 1/2c; compound, 13 3/4c.

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

DOMESTIC SAUSAGE.

Carcass Beef.

	Week ending	Cor. week,
Prime native steers	19 @ 20	18 @ 20
Good native steers	18 @ 18 1/2	18 @ 18
Medium steers	14 @ 16	12 @ 16
Heifers, good	13 @ 18	12 @ 16
Cows	7 @ 11	9 @ 12
Hind quarters, choice	27 @ 27	25 @ 25
Fore quarters, choice	15 @ 15	14 @ 14

Beef Cuts.

Steer Loins, No. 1.	63	36
Steer Loins, No. 2.	60	32
Steer Short Loins, No. 1.	45	47
Steer Short Loins, No. 2.	40	43
Steer Loin Ends (hips).	24	28
Cow Loins	22	27
Cow Short Loins	20	24
Cow Rib Ends (hips).	16	13
Steer Ribs, No. 1.	22	27
Steer Ribs, No. 2.	22	26
Cow Ribs, No. 1.	23	23
Cow Ribs, No. 2.	16	20
Cow Ribs, No. 3.	12	13
Steer Rounds, No. 1.	15 1/2	15 1/2
Steer Rounds, No. 2.	15	15
Steer Chucks, No. 1.	13	13 1/2
Steer Chucks, No. 2.	12 1/2	12
Cow Rounds	13 1/2	10 @ 9 1/2
Cow Chucks	11	7 1/2 @ 9 1/2
Steer Plates	10 1/2	11 1/2
Medium Plates	10	11
Briskets, No. 1.	16	18
Briskets, No. 2.	12	15
Steer Naval Ends.	7 1/2	8
Cow Naval Ends.	5 1/2	6
Hind Shanks	6	4 1/2
Rolls	20	18
Strip Loins, No. 1, boneless.	55	60
Strip Loins, No. 2.	50	55
Strip Loins, No. 3.	40	35
Sirloin Butts, No. 1.	28	30
Sirloin Butts, No. 2.	25	25
Sirloin Butts, No. 3.	18	18
Beef Tenderloins, No. 1.	75	75
Beef Tenderloins, No. 2.	65	65
Rump Butts	17	17
Flank Steaks	17	17
Shoulder Clods	15	12 @ 15
Hanging Tenderloins	10	9 @ 10

Beef Products.

Brains, per lb.	9 @ 10	10 1/2 @ 12
Hearts	6 1/2	3 1/2 @ 12
Tongues	29 @ 30	29 @ 30
Sweetbreads	38 @ 42	41 @ 42
Ox-Tail, per lb.	10 @ 11	10 @ 11
Fresh Tripe, plain.	4	4
Fresh Tripe, H. C.	6 1/2	6 1/2
Livers	10 @ 11	7 1/2 @ 9
Kidneys, per lb.	8 @ 8	8 @ 8 1/2

Veal.

Choice Carcass	18 @ 20	18 @ 16
Good Carcass	13 @ 17	13 @ 17
Good Saddles	18 @ 28	28 @ 29
Good Backs	10 @ 13	12 @ 15
Medium Backs	6 @ 8	6 @ 8

Veal Product.

Brains, each	11 @ 12	11 @ 11
Sweetbreads	52 @ 60	53 @ 60
Calf Livers	35 @ 37	32 @ 37

Lamb.

Choice Lambs	28	30
Medium Lambs	26	28
Choice Saddles	30	32
Medium Saddles	28	30
Choice Forces	20	24
Medium Forces	18	22
Lamb Fries, per lb.	31	32 @ 38
Lamb Tongues, each.	18	18
Lamb Kidneys, per lb.	25	26

Mutton.

Heavy Sheep	14	17
Light Sheep	17	19
Heavy Saddles	16	21
Light Saddles	19	23
Heavy Forces	10	13
Light Forces	15	15
Mutton Legs	20	24
Mutton Loins	15	18
Mutton Stew	12	12
Sheep Tongues, each.	13	13
Sheep Heads, each.	10	10

Fresh Pork, Etc.

Dressed Hogs	18	12
Pork Loins, 8@10 lbs. avg.	28	15
Leaf Lard	18	11 1/2
Tenderloin	55	55
Spare Ribs	16	8 1/2
Butts	21	11 1/2
Hocks	18	18
Tails	10	8
Snouts	8	6
Pigs' Feet	5 1/2	5 1/2
Pigs' Heads	8	5
Blade Bones	8 1/2	7
Blade Meat	12	11 1/4
Hog Livers, per lb.	7	4 1/2
Neck Bones	6	3
Skinned Shoulders	18	9
Pork Kidneys, per lb.	8	5 1/2
Slip Bones	9	9
Tall Bones	12	9
Back Fat	18	12 1/2
Hams	15	15
Calas	16 1/2	8 1/2
Bellies	28	13 1/2

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb carton.	30
Country style sausage, fresh in link.	22
Country style sausage, fresh in bulk.	21
Country style sausage, smoked.	24
Mixed sausage, fresh.	15
Frankfurts in pork casings.	15
Frankfurts in sheep casings.	19
Bologna in beef bungs, choice.	16
Bologna in beef middles, choice.	14
Bologna in cloth, paraffined, choice.	14
Liver sausage in hog bungs.	20
Liver sausage in beef rounds.	13
Head cheese.	14
New England luncheon specialty.	24
Liberty luncheon specialty.	20
Minced luncheon specialty.	14 1/2
Tongue sausage.	23
Blood sausage.	17 1/2
Polish sausage.	16 1/2
Sousage.	16

DRY SAUSAGE.

Cervelat, choice, in hog bungs.	40
Cervelat, new condition, in hog bungs.	17
Cervelat, new condition, in beef middles.	17
Thuringer Cervelat.	22
Farmer.	28
Horten.	26
R. O. Salami, choice.	46
Milano Salami, choice in hog bungs.	46
B. O. Salami, new condition.	22
Prisses, choice, in hog middles.	40
Genoa style Salami.	56
Peperoni.	37
Mortadella, new condition.	21
Capicotti.	51
Italian style hams.	41
Virginia style hams.	41

SAUCE IN OIL.

Bologna style sausage in beef rounds—	25
Small tins, 2 to crate.	7.00
Large tins, 1 to crate.	7.50
Frankfurt style sausage in sheep casings—	25
Small tins, 2 to crate.	8.50
Large tins, 1 to crate.	7.00
Frankfurt style sausage in pork casings—	25
Small tins, 2 to crate.	8.00
Smoked link sausage in pork casings—	50
Small tins, 2 to crate.	6.50
Large tins, 1 to crate.	7.50

SAUSAGE MATERIALS.

Regular pork trimmings.	17
Special lean pork trimmings.	18 1/2 @ 19 1/2
Extra lean pork trimmings.	20 @ 20
Neck bone pork trimmings.	17 @ 18
Pork cheek meat.	18 @ 18 1/2
Pork hearts.	9 1/2
Fancy boneless bullemeat (heavy).	9 1/2
Boneless chuck.	8
Shank meat.	6 1/4
No. 1 beef trimmings.	6
Beef hearts.	4
Beef cheeks (trimmings).	5 1/4
Dr. can cows, 300 lbs. and up.	6 1/4
Dr. cutters, 350 lbs. and up.	7 1/4
Dr. bologna, bulls, 500-700 lbs.	8 @ 8 1/2
Beef tripe.	3 @ 3 1/2
Cured pork tongues (can. trm.).	15
(These are prices to wholesalers, on material packed in new slack barrels for shipment.)	

SAUSAGE CASINGS.

(F. O. B. CHICAGO.)

Beef rounds, domestic, 180 sets, per tierce per set.	20
Beef rounds, export, 225 sets, per tierce, per set.	29
Beef middles, 110 sets, per tierce, per set.	1.10
Beef bungs, No. 1, 400 pieces, per tierce, per piece.	25
Beef bungs, No. 2, 400 pieces, per tierce, per piece.	17
Beef weasands, No. 1, per piece.	17
Beef weasands, No. 2, per piece.	8
Beef bladders, small, per doz.	1.25
Beef bladders, medium, per doz.	1.50
Beef bladders, large, per doz.	1.80
Hog casings, medium, f. o. s., per lb.	1.30
Hog middles, without cap, per set.	16
Hog bungs, with cap, per set.	24
Hog bungs, export.	17
Hog bungs, large prime.	13
Hog bungs, medium.	13
Hog bungs, small, prime.	8
Hog bungs, narrow.	4
Hog stomachs, per piece.	9

Regular tripe, 200-lb. bbl.	14.00
Honeycomb tripe, 200-lb. bbl.	16.00
Pocket honeycomb tripe, 200 lb. bbl.	18.00
Pork feet, 200-lb. bbl.	15.50
Pork tongues, 200-lb. bbl.	53.00
Lamb tongues, long cut, 200-lb. bbl.	48.00
Lamb tongues, short cut, 200-lb. bbl.	57.00

BARRELED PORK AND BEEF.

Meat pork, regular.	38.50
Family back pork, 20 to 34 pieces.	38.00
Family back pork, 35 to 45 pieces.	39.00
Clear back pork, 40 to 50 pieces.	41.00
Clear plate pork, 25 to 35 pieces.	32.00
Clear plate pork, 35 to 45 pieces.	31.00
Brisket pork.	29.50
Bean pork.	29.50
Plate beef.	20.00
Extra plate beef, 200 lb. bbl.	21.00

COOPERAGE.

Ash pork barrels, black iron hoops.	1.57 1/2 @ 1.60
Oak pork barrels, galv. iron hoops.	1.77 1/2 @ 1.80
Ash pork barrels, galv. iron hoops.	1.77 1/2 @ 1.80
Red oak lard tierces.	2.35 @ 2.40
Red oak lard tierces.	2.55 @ 2.60
White oak lard tierces.	2.50 @ 2.60
White oak ham tierces.	2.90

OLEOMARGARINE.

Retail Section

Cooling the Meat Market

Refrigeration Methods and Equipment for the Retail Meat Shop

By M. W. Stoms

[EDITOR'S NOTE.—Meats and meat products are worth too much money these days, and profit margins are too narrow, to risk loss through poor refrigeration or careless methods in the shop cooler.]

Cooling by means of ice may still be done, and is being done, in many instances. But mechanical refrigeration is gradually taking its place.

And as mechanical refrigeration is perfected, and made more practical in small units for the retail shop, it is likely to replace cooling by ice almost entirely.

Meat dealers are not trained mechanics—except with the knife and cleaver. They know little about the theory and practice of mechanical refrigeration. They are too often made the victims of the slick talk of some salesman who offers them what he claims is a 100-per-cent-perfect cooling system for the shop.

In the series of articles to follow, written by a refrigeration expert who has made a special study of retail market refrigeration, THE NATIONAL PROVISIONER proposes to give the meat retailer some general ideas about shop refrigeration, so that he may be better able to judge for himself as to the cooling of his shop.

The first article deals only with the general principles of refrigeration and a general outline of cooling methods.]

Refrigeration implies the producing and maintaining of a temperature constantly lower than the surrounding bodies. Cold storage in general implies the preservation of perishable articles by means of proper temperatures, produced and maintained by artificial refrigeration. This artificial refrigeration may be produced either by means of ice or by mechanical refrigeration.

Preservation of meat by means of cold storage was not an original discovery of man, for nature gave to man many practical demonstrations of this process in the frozen lands of the north. Carcasses of pre-historic animals have been found, in remote parts of Siberia, preserved in the great ice fields, even after centuries of such storage, in such perfect condition, when yielded up by nature, that the natives found them wholesome to feed to their dogs.

It was not until man learned how to transport, preserve and distribute perishable food products in palatable form that he was able to maintain himself in the highest state of health, and to exist in large cities and industrial communities. Thus, as our population increased and our civilization became more complex, the development of mechanical refrigeration kept pace, and the business of storing and distributing food products increasingly important.

Use of Refrigerating Machine.

The use of the refrigerating machine comes in practically throughout the entire process of handling meat from the time the animal carcass is dressed until the product is delivered to the consumer. Continuous operation, with its resulting economies, would be impossible without the use of artificial refrigeration, and many of the valuable by-products would be lost.

Refrigeration is indispensable in the

preparation, recovery, production and preservation of lard and in lard refining, oleomargarine, fertilizer, glue, hides, gases, tanning of leather, and the curing of meats.

Temperature and Humidity.

Temperature is the most important factor in the preservation of meat by cold storage, although other conditions—such as clean, dry, well-ventilated rooms—are of paramount importance, while humidity is almost equal in importance to temperature.

It is not necessary nor desirable that the cold storage room be absolutely dry—in fact, it can be too dry as well as too damp.

If too dry, shrinkage and "drying-out" will likely occur, while if too damp, the meat becomes mouldy and will quickly spoil. The amount of moisture in the

Your Meat Cooler

There is a lot more to this question of keeping meats in good condition than merely putting them into a cool box. It's what you do after they are in there that counts!

Keep up a good circulation of air in the cooler—but watch out for cross currents!

Don't have your cooler too damp—but don't let it get too dry!

When moisture is removed from the cooler, many impurities are carried off with it. This also tends to keep down germ growth.

A little study of your cooler, by reading this article, will pay you big dividends, in the form of fewer cooling troubles.

room should be kept below the saturation point.

Cold storage rooms very seldom ever become too dry, and rooms cooled by mechanical refrigeration, if properly designed, will be sufficiently dry at all times, due to the constant freezing out of moisture by the cooling coils.

Moisture and Impurities.

Meats placed in cold storage give off moisture, and along with the moisture, impurities in the form of finely decomposed matter from the surface of the meat.

Gases resulting from surface decomposition and ripening of the meat are also given off. Moisture is being continually added, due to the opening and closing of doors, from the lungs of persons present in the room from time to time, and due to leakage through the room insulation.

The relation between moisture and impurities is very close, as these elements are to a large extent united. Water possesses a great affinity for the various kinds of impurities in meat storage rooms. In fact, moisture and impurities are companions when exhaled by the meat.

Mould on Meat.

Thus it is apparent that by removing moisture from the room, impurities are also removed, and the air purified.

Without doubt, the worst form of impurities found in meat storage is the germs which produce a growth of fungus (*Oidium Albicans*) or white mould spots on the meat.

These germs, although quite common in air, only manifest their presence under certain favorable conditions, such as excessive moisture in the presence of decaying animal matter at moderate temperatures.

In order to remove this impurity-laden moisture, it is necessary to continually and freely circulate the air of the room over low temperature cooling surfaces, upon which the moisture is frozen, and can be from time to time melted off and drained away.

The velocity of the circulating air is dependent upon the arrangement of the bunker and air passages and the temperature of the cooling agent as compared to room temperature.

How to Get Circulation.

The bunker should be equipped with a baffle plate extending from the watertight floor upward to near the top of the bunker along one side of the room wall, but spaced from the wall sufficiently far to permit a free flow of air upward between the room wall and the baffle plate.

Circulation is produced by creating two air columns of different temperatures, and consequently of different weights, which constantly seek a point of equilibrium that cannot exist so long as the temperature of the cooling element is lower than the temperature of the room.

Air coming in contact with the cooling element is constantly being contracted and

made denser, which causes it to fall downward into the room below and push upward the warmer, lighter air from the room into the bunker above, where that air in turn is cooled and passed again into the room.

Insulating the Bunker.

This baffle plate directs the flow of the air and increases the velocity due to the increase in the height of the air columns.

The water-tight bunker floor should be well insulated so as to prevent the too-rapid cooling of the warmer air, flowing upward from the storage room, which would have a tendency to reduce circulation and promote the condensation of moisture from the air, which would collect in drops and drip onto the meats stored below.

With properly-insulated bunker, and suitable-sized air passageways, the circulation will be rapid enough to prevent the precipitation of moisture on the walls of the room and bunker. Any excess of moisture contained in the air will be precipitated in the bunker, and eventually carried away through a drain properly sealed to prevent entrance of outside air into the cooler through the drain pipe.

Every effort should be made to prevent cross-current of the air in the storage room, for whenever a warm air current comes in contact with a cooler current, condensation of moisture will occur upon the walls of the room and the meat in storage, circulation will be impeded, and the impure gases will be prevented from being precipitated in the bunker and carried away.

Temperature in Ice Box.

Since the melting point of ice is 32° F., coolers refrigerated by ice can only be maintained at about 45° F. during the warm weather. But the nearer the temperature of the room cooled by ice approaches the melting point of ice, the slower becomes the circulation of the air and the higher the moisture content in the air. This not only tends toward the growth of moulds, but also rots the walls of the room and the meats stored therein.

The proper degree difference between the temperature of the room and the temperature of the cooling coils, when mechanical refrigeration is employed, can easily be maintained at all times, thus not only assuring a positive and rapid circulation but also drier and purer air in the room.

Furthermore, any desired temperature of the room can be secured and constantly maintained, which produces a more sanitary condition inside the room and greatly aids the preservation of the meats in storage.

Why Refrigeration Is Needed.

The business of accumulating and storing meats, preserving them safely and distributing them properly, is necessarily a part of production and is of equal importance and dignity.

Handlers and distributors of meat and meat products perform a great public service, and the fidelity and efficiency with which they perform this service has much to do with the maintenance of the public health and industrial enterprises.

Adequate production could not be maintained without mechanical refrigeration, for the meat could be neither successfully preserved, transported nor distributed. Consequently those active in production would have no incentive to produce in excess of their own needs, for there neither would nor could there be a market for their product, for the excessive waste due to spoilage would assume unbearable percentages before the meat could be delivered to the consumer.

[Later articles in this series will describe meat market refrigeration equipment in detail, both for mechanical refrigeration and cooling by means of ice.]

DETROIT DEALERS MEET.

The recently organized Meat Council of Detroit held its first meat trade meeting March 12, at Carpathia Hall. Nearly 300 retail dealers were present.

Charles W. Myers of Chicago spoke on "The Importance of Food Values in Selling Meat," delivering the same message as in his recent talks at Kansas City, Minneapolis, and Milwaukee. Dan W. Martin, secretary of the National Association of Meat Councils, outlined to the dealers the aims and purposes of the Meat Council, and explained the many benefits which they can derive from meat trade meetings and other council activities.

John W. Smith, mayor of Detroit, made a short talk welcoming the organization of the Meat Council, and commanding its general program. Another speaker was William Cusick, President of the Retail Grocers Association of Detroit. David Kelley, president of the Council, presided, and Martin Wright was chairman of the Committee on Plans, Arrangements and Attendance which promoted the meeting.

In his talk on food values, Mr. Myers pointed out the opportunity which every retail dealer has to increase the public's regard for meat and meat consumption, and thus increase his own volume of sales, by presenting to his customers the facts about meat's nutritional merits and healthfulness.

He also called attention to the large colored posters entitled "Meat for Health in a Balanced Diet" issued by the National Live Stock and Meat Board, which are being distributed throughout the country by packers and wholesalers. He said that the posters undoubtedly would do much to spread the message of meat's food value.

Copies of these posters were distributed to the retailers along with copies of the "Manual of Food Values," which outlines meat's food properties in detail, and a supply of small leaflets which describe the value of meat in popular style.

Entertainment and refreshments helped to enliven the evening.

LOCAL AND PERSONAL.

A new meat market, known as the Paris Meat Market, has been opened in Paris, Ky.

A new meat market has been opened in Russellville, Ky., by Philip Ramsey.

The Union Meat Market in Rock Springs, Wyo., has been sold by Mike Lash, Mike Redjak and Joe Kormos to Goser Bros., who also own the Lincoln Meat Market there.

A. Gerber has sold his meat market in Colfax, Wyo., to John and George Daubert.

A new meat market has been opened at Eighth and Main streets, Vancouver, Wash., by John Argianas and George Wild.

Henry Garman has sold his meat market in Lodi, Ohio, to George Young.

Roy Spray has sold his meat market in Farmland, Ind., to F. R. Gamster.

Charles Dickman has sold his meat market in Kiel, Wis., to Alfred Silbernagel.

A new meat market has been opened in Fremont, Wis., by Wm. Bennke.

C. P. Goyt has sold his meat market in Williamstown, Mich., to Howorth and Pfeifle.

Howard Hackett has bought the South Side Grocery and Meat Market in Memphis, Mo.

A new meat market has been opened in Beaver Dam, Wis., by Martin Schmitz.

The meat market of H. E. Schumacher, 479 W. Wasbasha street, Winona, Minn., was recently damaged by fire.

A new meat market has been opened at 2607 Park Blvd., Detroit, Mich., by Hanosh Brothers.

A new meat market has been opened in Newcastle, Ind., by Otis Lewell.

J. H. McConnell has sold his meat market in Carthage, Ill., to J. H. Van Winkle.

A new meat market has been opened at 1575 North Water street, Decatur, Ill., by R. F. Saint.

A new meat market, known as the Tracy Meat Market, has been opened in Tracy, Calif., by J. L. Quilitch.

Drake Brothers have sold their meat market in Guerneville, Calif., to O. H. Simon.

A new meat market has been established at 116 S. Orange street, Media, Pa., by John Hagerth and Albert Blithe.

A new meat market has been opened in Hazleton, Pa., by Gus Keilman.

A new meat market, known as the Grand Avenue Meat Market, has been opened at 1512 Grand avenue, Wausau, Wis., by E. G. Kraft and R. M. Buss.

H. E. Stickel has engaged in the meat and grocery business at 2304 East New York street, Indianapolis, Ind.

A new meat market has been opened at 1759 North Senate avenue, Indianapolis, Ind., by H. K. Hanna.

A new meat market has been opened in Bloomfield, Nebr., by Otto Brugeman and C. W. Kinney.

H. S. Hoppel has sold his meat market in Wells, Minn., to Albert Polzin.

A. Lintelman has sold his interest in the A. Lintelman & Co. Meat Market in Bessemer, Mich., to his partners, Conrad Velin, and Emil Kelto.

Jacob Young has sold his meat market in Brock, Nebr., to J. B. Alexander.

Leui Bros. have purchased the Sanitary Meat Market in Comstock, Neb.

R. H. Anthony has taken over the management of the meat department of the Countze Park Grocery, Omaha, Neb.

W. H. Welsh has sold his meat market in St. Paul, Neb., to P. N. Peterson.

George Bullock will open a butcher shop in Correctionville, Ia.

Hunter & Dutt have engaged in the meat and grocery business in Mayetta, Kas.

David Erskine has purchased the butcher shop at 6712 W. Jefferson avenue, Detroit, Mich., from Philip Ross.

Charles Burns has purchased the meat and grocery business of Phil Cutler, Watervliet, Mich.

Art Bourks has sold his meat market in Wahoo, Neb., to L. S. Armstrong.

Vrazolek & Peckloe will engage in the meat business in Burke, S. D.

The Table Supply Meat Co. has started in business at 1211 Howard street, Omaha, Neb.

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**THE WM. G. BELL CO.
BOSTON**

MASS.

New York Section

Thomas E. Wilson, president of Wilson & Company, Chicago, was in New York this week.

Among the Armour and Company visitors this week were President F. Edson White, Vice-president P. D. Armour and R. S. Pitkin, beef cuts department, Chicago.

M. J. Flynn, eastern sales representative of Oscar Mayer & Co., is strutting around with his chest greatly inflated, his wife having presented him with a fine baby girl on March 11. Mother and baby are doing well.

Mr. and Mrs. Charles Hembdt of Washington Heights, both of whom are so actively working for the welfare of the butchers of Washington Heights, celebrated the 23rd anniversary of their wedding on last Monday.

A surprise party was tendered to Elinor Hembdt, the youngest daughter of Mr. and Mrs. Charles Hembdt, at her home on last Wednesday. Elinor celebrated her fourteenth birthday and there were fourteen at the dinner.

Following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending March 14, 1925: Meat—Manhattan, 778 lbs; Brooklyn, 832 lbs.; Bronx, 51 lbs.; total, 1,661 lbs. Fish—Manhattan, 29 lbs.; Brooklyn, 49 lbs.; total, 78 lbs. Poultry and game—Bronx, 9 lbs.

John A. Gebelein, the Baltimore packer, has been spending a few days in New York, accompanied by Mrs. Gebelein. They are on their way home from Bermuda, where they spent a fortnight looking at the fishes through the bottom of the boat, and enjoying the other attractions of this winter paradise. John is more interested in golf than fishes, however, and says he is determined to make a champion golfer of himself. He can't let John Felin and Fred Pfund and the rest of that Philadelphia gang get the best of the Baltimore crowd.

On Wednesday afternoon of last week the Ladies' Auxiliary, United Master Butchers of America, held a bunco party under the guidance of Mrs. R. Schumacher of the Bronx, who was given a rising vote of thanks at the completion of the game. The prizes were donated by the president, Mrs. George Kramer. First prize was won by Mrs. Frank P. Burck of Brooklyn, who had a wonderful score. Expressions of regrets were spread on the minutes and letters of condolence were to be sent to Mrs. Herman and Mrs. A. Kirschbaum upon the loss of their mother. The next meeting, on Wednesday, March 25, will be a business meeting at which matters of importance will be taken up.

DEATH OF L. M. CHRISTIAN.

The trade has lost another well-known and well-liked man in the passing of L. M. Christian, who died on March 16, of pneumonia, after an illness of some five or six weeks. Mr. Christian was for the last sixteen or seventeen years representative of the St. Louis Independent Packing Company in the New York district. Prior to that time he was eastern district manager for the Cudahy Packing Co. Funeral services were held at the Fairchild chapel in Brooklyn on Wednesday.

DEATH OF CHARLES GRISMER.

While the trade was in a way prepared by the lingering illness of more than a year of Charles Grismer, it was nevertheless a great shock to learn of his passing a little after midnight on Tuesday. Many times during his long illness Mr. Grismer was at the point of death, but rallied, and at such times his many friends hoped that he would regain his strength.

Funeral services were held at his home 574 Carlton Avenue, Brooklyn, and he was buried in Evergreen Cemetery on Saturday morning. The parlors were banked with flowers, testimonials of life-long friends and tributes from the various branches of the United Master-Butchers.

Interment was on Saturday in Evergreen Cemetery. Floral offerings came from all over the country in profusion, and members of the craft attended the services from many outside points.

OLD-TIME BUTCHERS' NIGHT.

Visitors from Douglaston, L. I., New Rochelle and Philadelphia, with a large list of old timers, some active and some retired from business or engaged in other lines, a wonderful dinner, social talks and good entertainment, all combined to make the much anticipated "Old-Timers' Night" of Ye Olde New York Branch of the United Master Butchers of America on last Tuesday evening a great success.

The spacious dining room in the Aldine Club at 200 Fifth Avenue served the purpose of meeting and dining room. There was a short meeting at which the president George Kramer presided and Herman Kirschbaum acted as secretary in the absence of Charles Lewis. In a short talk Mr. Kramer explained the object of the old-timers' night, which had become an annual event, and turned the gavel over to Louis Goldschmidt, who is probably the oldest active member of Ye Olde New York Branch.

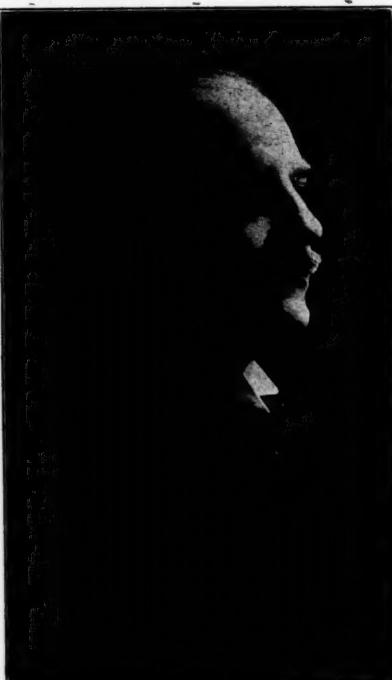
In taking the chair for the rest of the evening Mr. Goldschmidt reviewed the work of the association during the last few years and the progress made. He lauded President Kramer for his work during his administration and made some unique comparisons.

Among the speakers were Herman Kirschbaum, who spoke on the association; Jacob Schmitt, one of the old-timers; Moe Heins, who was treasurer of the Branch some years ago; L. E. Beckman, Douglaston, L. I., another old-timer, who gave a very interesting talk on the growth of the association, and who had been a member of the association 25 years up to the time he moved from the city; Jacob Block, who never forgets the boys; John C. Cutting, secretary of the New York Meat Council, who gave a humorous talk; Charles Schuck, who talked on the California trip, asking all that intended going to join the club as early as possible; B. F. McCarthy of the U. S. Department of Agriculture, who added some more humor; Max Heilman, who has been in the butcher business for 59 years, and a member of the association probably some 39 years; A. Hamburger of New Rochelle, another old-timer; Fred Dietz of the New York Calfskin Association; Al Rohe and Moe Loeb.

Mr. Loeb gave an outline of the work being done by the Meat Council, and especially mentioned the meeting held last week by the committee of the Institute of American Meat Packers. Mr. Loeb stated that through cooperation he believed the question which had caused so much trouble would be eliminated. In concluding he made a strong appeal to the members to watch closely the work of the Meat Council, and to be fair.

At about eleven o'clock more than 250 men sat down to the dinner, with good music and entertainment, which was thoroughly enjoyed.

Among those from the other branches were from the Bronx Branch: Philip Gerard, Fred Wehnes; Brooklyn: William Hellings, H. Hertzog, John Hildebrand; South Brooklyn: D. Van Gelder and L. Bender; Washington Heights: Joseph Eschelbacher, Charles Hembdt, Walter Elsas, I. Werdenbach, H. Hemleb, M. G. Lowenthal and Phil Erman; A. Roth of Jersey City; Nathan Berg, G. W. Krauss of Philadelphia and many others.



THE LATE CHARLES GRISMER.

CUT UP BEEF AND LAMB.

A two-hour meat cutting demonstration on prime beef, lamb and veal was staged Friday afternoon for post-graduate students in institutional management at Teachers College by M. P. Chapin, manager of the Gotham Hotel Supply Company, assisted by a corps of clean-aproned huskies with cleavers and saws.

Miss Gudrun Carlson, director of the Department of Home Economics of the Institute of American Meat Packers, assisted in explaining the various cuts, and how they might be prepared in the kitchens of hospitals, hotels and cafeterias. The young ladies were chaperoned by Mrs. Mary de Garmo Bryan, director of the Department of Institutional Management at the college, and John C. Cutting of the New York office of the Institute.

Visitors who dropped in to observe the demonstration were William A. Lynde, manager of Wilson & Company, New York City, and Vice-president A. E. Petersen, Wilson & Company, Chicago. Educational charts and booklets were distributed to the girls by Mr. Chapin.

CLASSES AND GRADES OF BEEF.

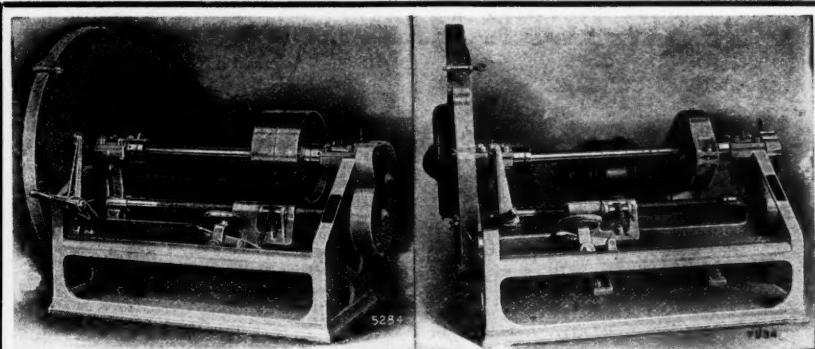
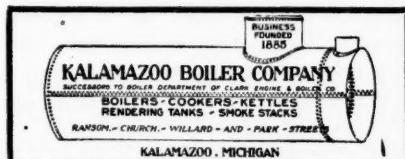
A lecture on "Classes and Grades of Dressed Beef" was delivered by W. C. Davis, specialist in marketing of the U. S. Department of Agriculture before the Monday evening class in meat retailing of the Milwaukee Vocational School, Milwaukee, Wis., on March 16.

Mr. Davis spent a week in Chicago starting work on the studies of retail meat markets now being conducted by the U. S. Department of Agriculture in co-operation with the National Live Stock and Meat Board. The work has been in progress for some time and appropriation was made by the last Congress for continuing it during the coming fiscal year.

From Milwaukee Mr. Davis went to Seattle, Wash., to start the study of retail meat markets in that city. Seattle has been chosen as one of the key points of the important Pacific Coast section for the making of this study.

MATHIESON IN LARGER SPACE.

The Mathieson Alkali Works, Inc., has removed its general offices from 25 West 43rd street, New York City, to larger and more commodious quarters at No. 250 Park avenue, at 46th street. This company finds it necessary to occupy much larger quarters. Its business in the meat packing field is growing rapidly, especially in the line of chemicals and anhydrous ammonia.

**The Link-Belt Beef Chipper and Bacon Slicer has been used for years by leading Packers**

SUCH well known, successful concerns as Armour, Morris, Cudahy, Libby, McNeill & Libby, and numerous others, both small and large, have pronounced the Link-Belt combination Beef Chipper and Bacon Slicer the most efficient and economical large capacity power-driven machine on the market.

The Link-Belt machine is unequalled for speed, accuracy, convenience in operating, and durability. It is capable of cutting 300 slices per minute, and in some instances has operated at even higher speeds. Belt or motor drive, with machine mounted on steel table, or without table, furnished as desired. Write for details.

LINK-BELT COMPANY300 W. Pershing Road, Chicago
Offices in Principal Cities 2070**YORK Self-Contained Refrigerating Machines**

are ideal for the Meat Market. They save money and furnish an independent source of satisfactory Refrigeration.

The complete machine is mounted on a rigid cast-iron base—easy to install, easy to operate, efficient, economical, and can be driven by any available power.

You may have always thought your Market was not large enough to justify the installation of Mechanical Refrigeration, but this is just the little machine you have been looking for. It is worth your investigation.

Write for Bulletin No. 70.

YORK MANUFACTURING CO.

Ice Making and Refrigerating Machinery Exclusively.

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J. K. LAUDENSLAGER, Inc.

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Importers **SPICES** Grinders

Butchers Mills Brand

40 years reputation among packers for quality

March 21, 1925.

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, medium	\$ 9.50@10.00
Cows, canners and cutters	2.00@ 2.75
Bulls, bologna	4.50@ 5.50

LIVE CALVES.

Calves, veal, prime, per 100 lbs.	@15.00
Calves, veal, good to choice	12.00@14.50
Calves, veal, culs, per 100 lbs.	5.00@ 6.00

LIVE SHEEP AND LAMBS.

Lambs, prime, per 100 lbs.	@17.00
Lambs, fair to good, per 100 lbs.	15.50@16.50
Lambs, com. to med.	14.00@15.00

LIVE HOGS.

Hogs, heavy	14.75@15.00
Hogs, medium	14.75@15.00
Hogs, 140 pounds	14.50@14.75
Pigs, under 70 pounds	@13.50
Roughs	11.50@12.00

DRESSED BEEF.

CITY DRESSED.

Choice, native, heavy	.18 @19
Choice, native, light	.18 @20
Native, common to fair	.16 @17

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	.16 @17
Native choice yearlings, 400@600 lbs.	.17 @18
Western steers, 600@800 lbs.	.15 @16
Texas steers, 400@600 lbs.	.13 @14
Good to choice heifers	.16 @17
Good to choice cows	.12 1/2@13 1/2
Common to fair cows	.10 @12
Fresh bologna bulls	.08 @10

BEEF CUTS.

	Western.	City.
No. 1 ribs	22 @23	@25
No. 2 ribs	15 @16	22 @24
No. 3 ribs	11 @12	18 @20
No. 1 loins	25 @26	34 @36
No. 2 loins	18 @20	28 @32
No. 3 loins	9 @10	25 @27
No. 1 hinds and ribs	26 @28	21 @25
No. 2 hinds and ribs	18 @20	19 @20
No. 3 hinds and ribs	17 @18	17 @18 1/2
No. 1 rounds	16 @16	14 @15
No. 2 rounds	13 @13	@13 1/2
No. 3 rounds	8 @9	12 @13
No. 1 chuck	14 @14	14 @15
No. 2 chuck	10 @10	13 @13
No. 3 chuck	6 @6	11 @12
Bologna	6 @6	9 1/2@10 1/2
Rolls, reg., 6@8 lbs. avg.	22 @23	
Rolls, reg., 4@6 lbs. avg.	17 @18	
Tenderloins, 4@5 lbs. avg.	60 @70	
Tenderloins, 5@6 lbs. avg.	80 @90	
Shoulder clods	10 @11	

DRESSED CALVES.

Prime	23 @24
Choice	18 @20
Good	20 @22
Medium	16 @18

DRESSED HOGS.

Hogs, heavy	@19
Hogs, 180 lbs.	@19 1/4
Hogs, 160 lbs.	@19 1/4
Pigs, 80 lbs.	@20
Pigs under 140 lbs.	@20

DRESSED SHEEP AND LAMBS.

Lambs, choice spring	28 @29
Lambs, poor grade	26 @28
Sheep, choice	20 @22
Sheep, medium to good	16 @18
Sheep, culs	14 @15

SMOKED MEATS.

Hams, 8@10 lbs. avg.	24 1/2@26
Hams, 10@12 lbs. avg.	24 1/2@26
Hams, 12@14 lbs. avg.	25 @26
Picnics, 4@6 lbs. avg.	16 1/2@17
Picnics, 6@8 lbs. avg.	16 1/2@17
Rollettes, 6@8 lbs. avg.	17 1/2@18
Beef tongue, light	30 @34
Beef tongue, heavy	35 @40
Bacon, boneless, Western	30 @31
Bacon, boneless, city	25 @26
Pickled bellies, 10@12 lbs. avg.	24 @25

FRESH PORK CUTS.

Pork loins, fresh, Western, 10-12 lbs. avg.	@29
Shoulders, Western, 10@12 lbs. avg.	@19
Pork tenderloins, fresh	45 @50
Pork tenderloins, frozen	40 @45
Shoulders, city, 10@12 lbs. avg.	@17
Butts, boneless, Western	26 @27
Butts, regular, Western	23 @24
Hams, city, fresh, 8@10 lbs. avg.	@28
Hams, Western, fresh, 10@12 lbs. avg.	@27
Picnic hams, Western, fresh, 6@8 lbs. avg.	@17
Pork trimmings, extra lean	21 @22
Pork trimmings, regular, 50% lean	15 @16
Spare ribs, fresh	15 @16
Lard, raw	18 @19

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 lbs.	@ 90.00
Flat shin bones, avg. 40 to 45 lbs., per 100 lbs.	@ 70.00
Black hoof, per ton	40.00@ 50.00
Striped hoofs, per ton	40.00@ 50.00
White hoofs, per ton	@ 85.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces	@140.00
Horns, avg. 7 1/2 oz. and over, No. 1s	300.00@325.00
Horns, avg. 7 1/2 oz. and over, No. 2s	250.00@275.00
Horns, avg. 7 1/2 oz. and over, No. 3s	200.00@225.00

FANCY MEATS.

Fresh steer tongues, untrimmed	@30c	a pound
Fresh steer tongues, L. C. trim'd	@35c	a pound
Calves' heads, scalded	@65c	a piece
Sweetbreads, veal	@75c	a pair
Sweetbreads, beef	@55c	a pound
Beef kidneys	@16c	each
Mutton kidneys	@ 8c	a pound
Livers, beef	@23c	a pound
Oxtails	@15c	a pound
Hearts, beef	@ 8c	a pound
Beef hanging tenders	@18c	a pound
Lamb fries	@10c	a pair

BUTCHERS' FAT.

Shop fat	@ 2%
Breast fat	@ 4%
Edible suet	@ 5%
Cond. suet	@ 4
Bones	@20

SPICES.

	Whole.	Ground.
Pepper, Sling., white	22 1/2	25 1/2
Pepper, Sling., black	14	17
Pepper, Cayenne	11	15
Pepper, red	..	22
Allspice	11	14
Cinnamon	12	15
Coriander	5 1/2	8 1/2
Cloves	27	32
Ginger	26	29
Mace	1.05	1.10

Kip. H kip.

5-9	9 1/2-12 1/4	12 1/4-14	14-18	18 up	
Prime No. 1 veals	27	2.90	2.95	3.15	3.85
Prime No. 2 veals	25	2.70	2.70	2.90	3.60
Buttermilk No. 1	24	2.55	2.60	2.80	...
Buttermilk No. 2	22	2.35	2.35	2.65	...
Branded Gravy	10	1.95	1.95	2.15	2.40
Number 3					At value

CURING MATERIALS.

	Bbls.	per lb.
In lots of less than 25 bbls.:		
Double refined saltpetre, granulated	6 1/4c	6 1/4c
Double refined saltpetre, small crystal	7 1/4c	7 1/4c
Double refined nitrate soda, granulated	4c	3 3/4c
In 25 barrel lots:		
Double refined saltpetre, granulated	6c	6c
Double refined saltpetre, small crystal	7c	7c
Double refined nitrate soda, granulated	8 3/4c	8 3/4c
Carload lots:		
Double refined saltpetre, granulated	5 1/4c	5 1/4c
Double refined nitrate soda, granulated	8 3/4c	8 3/4c

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry packed—12 to box:	
Western, 60 to 65 lbs. to dozen, lb.	28 @29
Western, 48 to 54 lbs. to dozen, lb.	28 @30
Western, 43 to 47 lbs. to dozen, lb.	27 @29
Western, 36 to 42 lbs. to dozen, lb.	25 @27
Western, 30 to 35 lbs. to dozen, lb.	23 @25
Fowls—fresh—dry packed, milk fed—12 to box:	
Western, 60 to 65 lbs. to dozen, lb.	29 @30
Western, 48 to 54 lbs. to dozen, lb.	31 @32

Western, 43 to 47 lbs. to dozen, lb. ... 30 @31

Western, 36 to 42 lbs. to dozen, lb. ... 28 @29

Western, 30 to 35 lbs. to dozen, lb. ... 26 @27

Fowls—fresh—dry packed—barrels—fair to good:

Western, 5 1/2 lbs. and over, lb. 25 @27

Western, 5 lbs. lb. 25 @27

Western, 4 1/2 lbs. lb. 25 @27

Western, 4 lbs. lb. 25 @27

Western, 3 1/2 lbs. lb. 23 @25

Western, 3 lbs. each and under, lb. 20 @23

Ducks—

Long Island

Squabs—

White, 12 lbs. to dozen, per dozen 6.50@ 7.50

White, 10 lbs. to dozen, per dozen 5.00@ 6.00

Culls, per dozen 1.00@ 1.50

LIVE POULTRY.

Fowls, via freight, including premiums.... @30

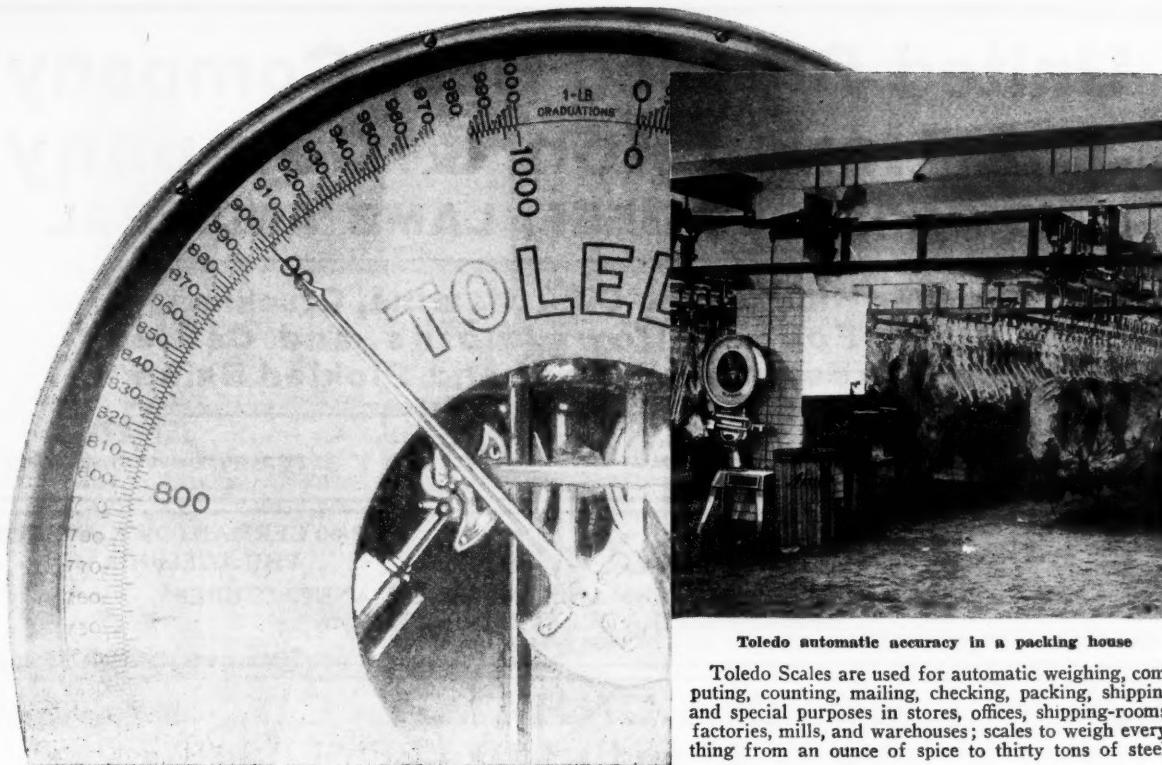
Old roosters, via freight..... @15

Ducks, via freight..... @25

Turkeys, via freight..... @40

Geese, via freight..... @20

Pigeons, per pair via freight or express..... @50



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Toledo Scales are used for automatic weighing, computing, counting, mailing, checking, packing, shipping and special purposes in stores, offices, shipping-rooms, factories, mills, and warehouses; scales to weigh everything from an ounce of spice to thirty tons of steel.

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Having solved the problem of making the balancing of weight against weight an *automatic* operation, and having freed this operation from human and mechanical error, Toledo Scale Engineers then applied the scale not only to all forms of weighing, but also to determining the horse power of motors, the yardage of textiles, the uniformity of continuous sheet products, the tension of springs, and the counting of parts, the balancing of reciprocating units, to innumerable problems of industrial management—and indicating the result on a plain-figured dial.

So successfully is automatic accuracy built into Toledo Scales that wherever they are used the lack of clerical help to handle the important transaction of weighing is no longer a handicap.

Toledo Scales enable the packer and meat handler to put *automatic accuracy* into every weighing operation and at points where the weighing can be done most conveniently and satisfactorily. Wherever they are placed and used they safeguard profit in the handling of these high-priced, small-margin products.

The almost unlimited adaptability of Toledo Industrial Scales makes them applicable to many intricate measurement and production-control problems.

To modernize your weighing operations the first step is an investigation by Toledo Scale Engineers. This costs you nothing; it may save you much.

Toledo Scale Company, Toledo, Ohio
Canadian Toledo Scale Co., Limited, Windsor, Ont.
Manufacturers of Automatic Scales for Every Purpose
Service Stations in 106 Cities in the United States and Canada

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Beef
Cuts

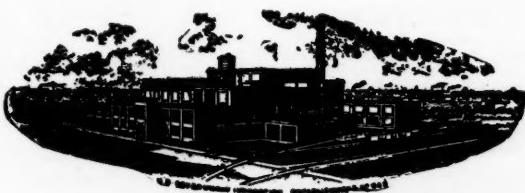


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Complete Line of Pork Products Hams, Bacon, Lard



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BACON
LARD
AND
SAUSAGE

ARNOLD BROS.
INCORPORATED
Packers

656-666 West Randolph St., Chicago

DETROIT Sullivan Packing Company MICHIGAN

PRODUCERS OF
Cadillac Hams Bacon Sausage Lard
CARLOAD SHIPPERS OF DRY SALT, GREEN AND PICKLED MEATS

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Mixed Cars Beef, Pork, Sausage & Provisions

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Eastern Representatives: Boston, C. E. Dorman; New York, L. M. Christian and W. B. Cassell & Co.; Baltimore, W. B. Cassell Co.

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Wonderful Sellers

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Hogs, Cattle, Lambs, Calves

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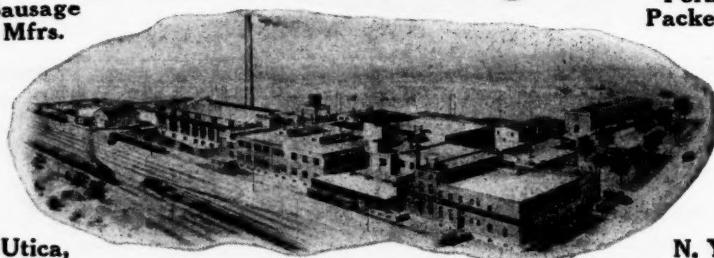
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there's the secret of the supreme goodness of
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"American Beauty"
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Tallow, Grease, Hair, Horns,
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Tallow, Grease, Soap Oils, Glycerine
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G. VAN GELDER & CO.,
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Sausage Casings

Including
Weasands and Bladders

Try "Hanley's Special"
Sausage Binder

Office and Factory:
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BROKER

318-320 Produce Exchange
New York, N. Y.

Specialties: All packing house product; all canned goods.

Codes: Armsby's Cross.

Territory Covered: New York City and adjacent.

References: Anyone and everyone who knows me; Battery Park National Bank.

Established twenty years and, like Johnnie Walker, still going strong. On the base for more business of the straight, clean-hitting style. No curves or spit balls or anything of that sort.

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Cracklings	Tallow
Tankage	Blood
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Tankage	Blood
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Mail us samples with lowest quotations.

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**Packing House Equipment
and Overhead Track Systems**

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Refrigerating World

233 Broadway
New York City

Classified Advertisements

For Sale

Plants for Sale

Receivers' Sale

NOTICE IS HEREBY GIVEN, That the undersigned receivers of Wisconsin Packing Company, of Wausau, Wisconsin, offer for sale, pursuant to the order of the Court, and will receive sealed bids on or before the 10th day of April, 1925, for the packing plant and equipment, consisting of approximately nineteen acres of land in the city of Wausau, Wisconsin, upon which there is situated and which includes a modern and up to date packing plant, with side-track facilities, suitable for meat packing purposes, sausage factory, cold storage plant, condensary, etc. The property is open for inspection by parties interested, by appointment. Complete information obtainable from the undersigned, if requested. Bids must be accompanied by certified check equal to 5 per cent of the amount bid.

Dated this 4th day of March, 1925.
GEORGE J. LEIGHT & J. D. CHRISTIE,
Wausau, Wisconsin.

Receivers of Wisconsin Packing Co.
A. W. PREHN, Attorney.

Business Opportunities

Chance for Packer with Capital

Old established packing company in Pacific Northwest, splendidly equipped with new and modern plant and U. S. government inspection, with fine territory for raw material and finished product, could use \$100,000 to \$150,000 for expansion purposes. Executive position could be arranged for competent party with required capital. W-792, The National Provisioner, 15 Park Row, New York City.

The National Provisioner

\$3.00 Per Year in U. S. A.

Write us for information and prices on

H. & H. Electric Back Fat Splitter

United Improved Sausage Molds

H. & H. Electric Scribe Saw

Calvert Bacon Skinner

Adelmann Ham Boilers

Jelly Tongue Pans

Maple Skewers

Knitted Bags

Beef Calf

Sheep Ham

Best & Donovan

332 South Michigan Blvd.

Chicago, Ill.

City Abattoir for Sale

A portion of block 9 in plan 2663-K, Calgary, Alberta, Canada, containing 3 acres, more or less, referred to in Certificate of Title No. 30-A-28; about 2 miles from center of city in the vicinity of Nose Creek.

Main building 3 stories, brick veneer on concrete wall 12 feet high; size 98x66 ft. and 40 ft. in height; laminated floorings; roofed with tar and gravel. At southwest corner, 2-story lean-to of frame and metal, 9x24x20 ft. for office and stairway. On ground floor, 2 hide and gut rooms and two refrigerating rooms. On first floor, killing room, two chilling rooms and two refrigerating rooms; runway on southeast side of building for cattle and hogs.

Brick and brick veneer building to south of main building, with boiler and refrigerating plant 40x63x20 ft. high. East of main building, frame 1-story shack 16x12 ft., and a good stable, frame and partly metal-clad, 26x36 ft., with loft above.

Wooden corrals and pens with plant. Machinery consists of boiler 60x16 ft., duplex feed pump and parts. Ten-ton vertical twin cylinder ammonia compressor and 30 H. P. motor liquid and steam piping, well pump and motor.

The plant is of first-class construction and is in good condition.

Offers to purchase to be received by L. F. Clarry, K. C. Master-in-Chambers, Court House, Calgary, until 12 o'clock noon on Monday the 13th day of April, 1925.

TERMS—Five per cent cash with tender; 5 per cent on acceptance of tender; 15 per cent in 60 days without interest; balance in equal payments in 6, 12 and 18 months, interest 8 per cent.

For full information apply at office of L. W. Brockington, City Solicitor, City Hall, Calgary, Alberta, Canada.

No tender less than \$34,000.00 will be considered.

No tender necessarily accepted, and all checks must be accepted. Standing conditions of sale to apply.

Dated the 11th day of March, A. D., 1925.
A. G. A. CLOWES,

Approved, Clerk in Chambers.
L. F. CLARRY.

WANTED AND FOR SALE

Advertisements under this head \$2.00 per inch per insertion. Remittance must accompany order.

Plants for Sale

Meat Market

For sale, first-class meat market in the business center of Davenport, Iowa. Long established and doing good business. Will sell cheap if taken at once. Good opportunity for some one. FS-833, The National Provisioner, Old Colony Bldg., Chicago, Ill.

Modern Sausage Factory

Money making, modern sausage factory, with wonderful future, for sale at a very reasonable price. O. F. Rustad, Sherman Hotel, St. Paul, Minn.

Plant for Sale or Lease

Completely equipped packing plant in perfect condition, ready to operate; 35 miles from St. Paul. Write W. H. Casey, New Richmond, Wis.

Sausage Factory

For quick sale, modern and complete sausage factory, 25,000 lbs. weekly. Ice machines, coolers, low labor cost. Doing nice meat and provision business. Quick freight service from Chicago. Terms, cash. Real bargain. Lease on building may be negotiated. Moderate amount cash. Supply references in writing. FS-838, The National Provisioner, Old Colony Bldg., Chicago, Ill.

Wholesale Produce House

For sale, produce house, fully equipped. Located in heart of Minneapolis wholesale district. Equipment consists of 10-ton York ice machine, 15 steel poultry batteries and all other equipment necessary for operating large business. Three floors and full basement, approximately 15,000 square feet of floor. Best refrigerator in town. Have ten years lease with an option on buying property at very small figure. Give this your attention if interested. It will be worth your while. For further particulars wire or write A. L. Galner, 3410 Third Ave., South, Minneapolis, Minn.

Middle West Plant

For sale, well established packing plant, doing large business. Located in middle west; best live stock producing state. All latest equipments in machinery and cold storage. Good land to produce hay and corn; plenty of water. Near two railroads with best shipping facilities. Great future for men who know live stock and butchers' business. Present owners wish to retire. FS-847, The National Provisioner, Old Colony Bldg., Chicago, Ill.

Equipment for Sale

Freezing Tanks

Freezing tanks for sale; 15-ton raw water tank, \$2,500; 10-ton raw water tank, \$1,500. Used three months. Charles Jacobowitz, 1382 Niagara Street, Buffalo, N. Y.

Equipment for Sale

Pork Packing Machinery

For sale, Enterprise chopper, No. 166, complete with knives and plates, also pigs' foot cleaner, both in good condition. New Ethamid bone and tooth remover in perfect condition. FS-844, The National Provisioner, 15 Park Row, New York City.

Rendering Tanks

For sale, two new jacketed (staybolted) rendering tanks, 2'6" diameter by 11'6" long, concave head with 11"x15" manhole, cone bottom with drop door, \$500 each. F. O. B. Jersey City, FS-712, The National Provisioner, 15 Park Row, New York.

350-H. P. Engine

For sale, 350 horse-power Bass Corliss Compound condensing engine; 48-in. stroke, 14-in. high-pressure cylinder; 26-in. low pressure cylinder. Condition good. Price reasonable. Lowell Rendering Co., Lowell, Mass.

Lard and Grease Press

For sale, reasonable, practically new 150 ton lard and grease press made by Hydraulic Press & Mfg. Co. of Mt. Gilead, Ohio. Joseph Beste & Son, 707 South Market St., Wilmington, Dela.

Tallow Drums

We have a large accumulation at Cincinnati consisting of 55 gal. 16 gauge tallow and grease drums. Best offer takes them. Mason Harker Co., Inc., Cincinnati, Ohio.

Lard Roll and Curb Press

For sale, twin lard roll, size of rolls is 18-inch in diameter and 4 ft. in length, fitted for direct expansion; also hydraulic curb press, diameter of curb, 33 inches. Both in good condition. United Home Dressed Meat Co., Altoona, Pa.

Melter, Dryer, and Evaporator

For sale, quick fat melter for dry rendering, new.

One 4 foot and one 5 foot vertical dryer, new.

Swenson evaporators, good condition, large and small.

Filter presses and other good used equipment.

Some real bargains. FS-859, The National Provisioner, Old Colony Bldg., Chicago, Ill.

On This Page!

Right now you are likely to
find just what you are looking
for whether it be a man,
machine or job.

Men Wanted

Plant Superintendent Wanted

Experienced and capable man familiar in hog killing and pork packing in its many departments, sausage, inedible, etc. Splendid opportunity for man to connect with live eastern packing company building large new plant. Give details of experience and reference. Communications will be held confidential. W-857, The National Provisioner, 15 Park Row, New York City.

District Sales Manager

Wanted, several experienced salesmen with more than the average sales ability as district sales managers for Jim Vaughan, The New Electric Meat Cutter, Vaughan Company, 730-40 N. Franklin Street, Chicago, Ill.

Positions Wanted

Wants a Foreman's Position

Position wanted as foreman. Have had 15 years experience in hog killing and cutting departments. Practical in all details of economical production and up-to-date systems. Capable of taking charge of any size hog killing and cutting department. W-850, The National Provisioner, Old Colony Bldg., Chicago, Ill.

Switchboard Operator

Wants situation. Alert, aggressive, college educated, fluent typist, seven years experienced packing industry. Furnish best of references. W-805, The National Provisioner, Old Colony Bldg., Chicago, Ill.

Purchasing Agent-Manager

Young man, 35 years of age, with 15 years packinghouse experience as purchasing agent and office manager, wants position with growing concern. Can install practical systems. \$300.00 per month. First-class references. W-855, The National Provisioner, Old Colony Bldg., Chicago, Ill.

To Manage Small Plant

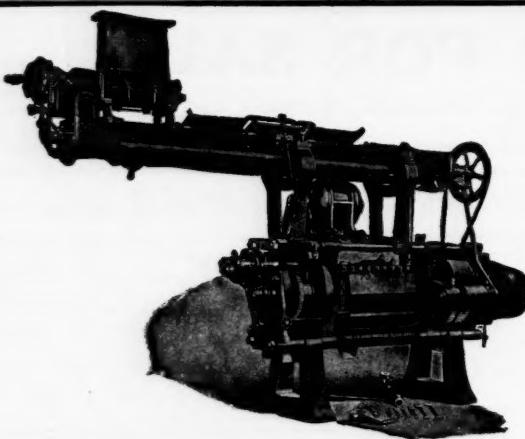
Situation wanted, as manager or superintendent of small packing plant in central states. Twenty years experience, thoroughly familiar with manufacturing, sales, plant and office accounting and handling of men. Well educated; best references; aggressive and can get results. W-858, The National Provisioner, Old Colony Bldg., Chicago, Ill.

Do You Need Plant Doctor?

Do you have trouble in operating your plant at a profit? Are your hams, bacon, lard and sausage better than your competitors? Are you taking care of your waste? Do you get all that is due you out of your plant? If not, I can do you a lot of good. Am well-known packing house superintendent. Will come to your plant for one, two or up to six months. Let me hear from you. W-856, The National Provisioner, Old Colony Bldg., Chicago, Ill.

The National Provisioner

\$3.00 Per Year in U. S. A.



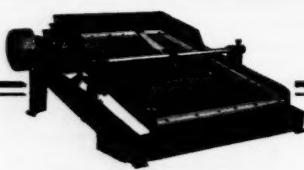
More Profit in Cracklings

Cracklings made in the Anderson Crackling Expeller contain a higher percentage of ammonia and lower percentage of grease, and will therefore show a profit of approximately \$10 per ton over hydraulic-pressed cracklings.

Write for complete information

Manufactured by

The V. D. Anderson Co.
1985 W. 96th Street Cleveland, Ohio



Stedman's Rock-Shake-Tap Screen

*"The Screen You Needn't
Clean"*

Ask for Bulletin 113

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Founded 1834

Aurora, Indiana

New York Office
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SCRAP PRESS 60 to 900 Tons

At the top in Quality
At the Bottom in Price
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382 West Water St., Syracuse, N.Y., U.S.A.
Established 1872



New Southwark Curb Presses

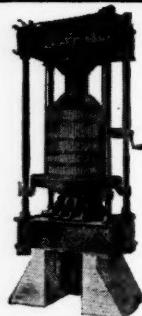
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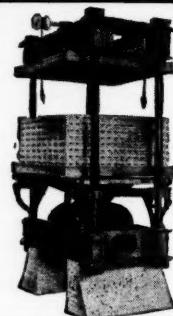
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Kramer Patented Hog Dehairing Machines

Have Timed Conveyor Hog Control
Capacities 50 to 1,000 Hogs per Hour

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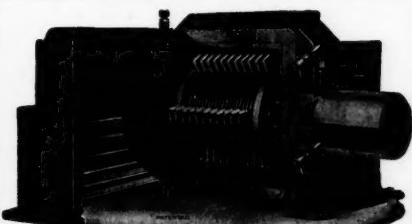
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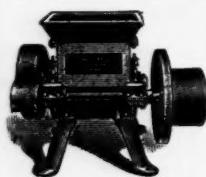
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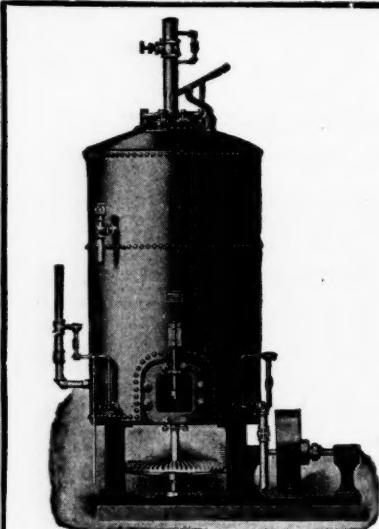
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A very durable machine to be used with the
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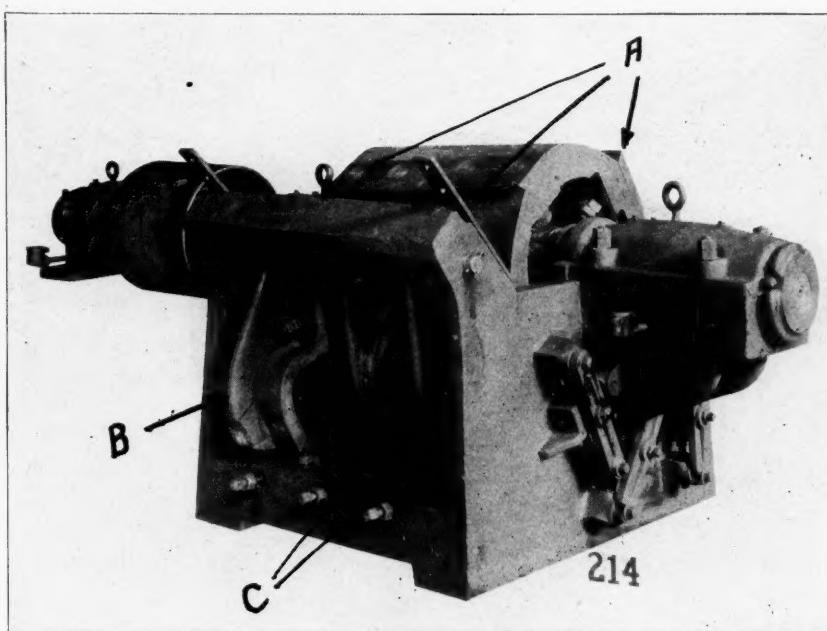
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The Mitts & Merrill Hog No. 372 without flywheel unit, (patented) with cover removed, exposing the shearing knives

Note the following important features:

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C Safety struts or safety pins, made of cast iron of a special form, sufficiently strong for all regular work, but which will break if a heavy piece of metal gets into the machine, thereby allowing the swinging door to open as at "B." These struts are easily and quickly replaced, and fully protect the machine against damage which might result from excessive strain.

There are four stationary blades located in the lower half of the frame, causing the meat and bones to be cut and recut several times while passing through the machine.

The greatest machine ever perfected for reducing shop fats, cracklings, condemned hogs, quarter, half or whole beef carcasses.

Rendering Plants Need This Machine

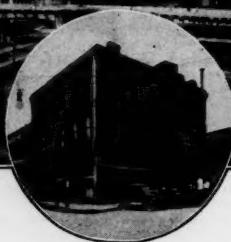
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THE MECHANICAL MANUFACTURING COMPANY

"If It's for the Packinghouse—We Make It" Pershing Road and Loomis St., CHICAGO, ILL.



ABOVE: The impressive panorama of busy, down-town Atlanta.



AT LEFT: The Swift & Company branch house in Atlanta.

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